

FOOD SERVICE EQUIPMENT

THOMPSON-BLACKLOW CO.
INCORPORATED
115-119 NORTH STREET
BOSTON, MASS.

THOMPSON-BLACKLOW CO.

INCORPORATED

24 KNEELAND ST.

BOSTON, MASS.

CATALOGUE No. 43

FOOD SERVICE EQUIPMENT

THOMPSON-WINCHESTER CO
INCORPORATED
115-119 NORTH STREET

THOMPSON-BLACKLOW CO.
INCORPORATED
TWENTY-FOUR KNEELAND STREET
BOSTON, MASS.

How to Use Our Catalogue

Our Catalogue is your personal salesman — with it before you every convenience of our organization is at your disposal. The thousands of items in our lines are simply and accurately described, and the great variety displayed in this book enables you to make comparisons, and to contrast one item with another at your own convenience and leisure. We have found that the catalogue method of buying offers to our customers all the advantages of a personal visit from a salesman with the further convenience of being able to take their time in making their selections.

Making Out Your Order

Every article in our catalogue is described in simple language, and in most cases an illustration of the article will be found. Each article has a separate lot number and it is advisable that both the name of the article and its size be given, in addition to the lot number.

Always Sign Your Name and Address

No matter how often you write to us, always give your name and address. Many orders are delayed simply because the customer fails to do this, and the order has to be held until a complaint from the sender enables us to tell who sent it. So many orders are received by us every day that it is impossible for us to remember all the names and addresses of the senders, hence the absolute necessity of sending your name and address each time.

Prices are Net — No Discounts

All the prices in this catalogue are **net** — there are no discounts. Thus it is easy to figure the exact amount of your order. Every customer is treated alike, no matter how large or how small his purchase is, and customers who visit our showrooms are given the same quotations as shown in this catalogue. Prices are F.O.B. Boston, except where shipment is made direct from the factory, in which case prices are F.O.B. that point.

Our Terms

Our terms are **cash.** The prices shown in this catalogue have been figured down to the lowest possible point, and are based on a strictly cash-with-order method of selling. This plan is always best for the customer also for it obviates all delay, and our GUARANTEE back of every transaction assures the customer that his money will be returned if everything is not exactly as represented. It is this method of square dealing which has enabled us to build up our enormous business.

How to Send Money

In making remittances to us we suggest the use of the Bank Draft or Check, Express Order, or Post Office Money Order. Private checks will be accepted, but checks from customers not known to us are sent to the bank on which they are drawn for collection before shipment is made. This delay may be avoided by having your bank cashier certify your check before sending it. Postage stamps will be accepted for small amounts.

Credit Accounts

Although our prices are based on cash purchases, credit accounts may be opened with us by those who are rated in the Commercial Agency books or who will furnish us satisfactory references. It must be understood, however, that where references are furnished a few days' time is necessary to look these references up before shipment is made, and, therefore, some delay must occur where an order is sent accompanied by a request for credit. It frequently happens that customers who are well known in their own town and who may be financially responsible, but unknown to us, send us their orders without enclosing a remittance. Such orders are first referred to our credit department and if the customer has a satisfactory rating in the Commercial Agency Reports, the order is shipped at once. Should his name not appear in these reports with a satisfactory rating, however, it then becomes necessary for us to secure a " special report " from our Commercial Agency in his town, and the order is held until this information is received. Sometimes we find it difficult to secure any satisfactory data regarding the customer, in which case we then frankly advise him of the situation and suggest that he send a remittance for his order.

C.O.D. Shipments

For the guidance of our customers we submit a few simple rules regarding C.O.D. shipments: (1) We do not make shipment C.O.D. unless a sufficient deposit sent is with the order to insure transportation charges both ways. This deposit is applied on the total amount of the purchase, the balance to be paid when goods are turned over by the freight or express agent.

(2) Orders amounting to less than $5.00 will not be sent C.O.D., as the expense of clerical work involved in collecting the balance would make such deliveries unprofitable not only to ourselves but to our customers.

(3) Goods made up to order, or sent direct from the factory to the customer, cannot be sent C.O.D.

(4) C.O.D. shipments always mean a delay in delivery owing to the clerical or detail work that must be done in the handling of the packages — another argument against this method of forwarding.

Returning Goods

Whenever it becomes necessary to return to us any merchandise shipped to you, be sure to write us first, advising us of the fact, but do not ship the goods until we reply, as it may be that we would prefer to have the merchandise shipped to some other point instead of having it sent back to Boston. When shipment of the merchandise is finally to be made, be sure to mention whether it is sent by mail, express or freight, and send us a receipt or bill of lading covering the delivery. In cases where the merchandise returned is sent back because of the customer's own mistake, the charges must be prepaid. Certain items or lines of merchandise cannot be returned: Specially decorated or designed Tableware, Silverware that has been stamped with the name of the customer, etc.

Shipment from the Factory

As mentioned elsewhere in our catalogue, the prices quoted in this book are F.O.B. Boston, except in the case of certain bulky or heavy articles, such as machinery items, which we frequently ship direct from the factory to the customer. This saves time and possible damage to the article through unnecessary handling. And in that case the price is F.O.B. the shipping point. This is oftentimes advantageous to the customer, as the factory may be located nearer than our warehouse to his town. Shipments made direct from the factory cannot be sent C.O.D. or with draft attached to bill of lading, as the manufacturer could not arrange for the special papers necessary in such cases.

THOMPSON-BLACKLOW CO.
INC.

24 KNEELAND STREET **BOSTON, MASS.**

1924

A Service You Will Appreciate!

With practically unlimited resources of supply; with specialists in every branch of its business; with its own metal shop for the manufacture of dependable equipment, this firm has become a dominant factor in the hotel and restaurant service of New England.

Now there is another reason why you should buy at Thompson's!

Through fortunate credit affiliations we are able to offer our customers credit extensions hitherto unheard of in the industry. Restaurant or hotel kitchens may now be equipped upon two-year credit terms. Worn-out equipment may be replaced upon terms ranging from six to eighteen months. Such credit extension on ordinary merchandise would be unusual. On equipment of this quality it presents an opportunity you will not care to overlook.

The Thompson-Blacklow Co., Inc., aims at one clearly defined policy: to serve most effectively the hotel and restaurant owners of New England and the South. The question of credit extension has been the most serious one confronting them. This recently installed credit system is the solution we offer you — the result of our determination to give a **little more service and satisfaction** than the next man.

Buying Thompson's equipment is an investment in LONG-TERM SATISFACTION. Our wealth of experience, gained in forty-two years of service, is at your disposal.

THOMPSON-BLACKLOW CO., INC.

CATALOGUE NO. 43

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THOMPSON-BLACKLOW CO.
INCORPORATED

BOSTON, MASSACHUSETTS

Finest American Vitrified Hotel China

Manufactured by
The Jackson Vitrified China Co.
Falls Creek, Pa.



"Yellowstone" Pattern



"Ticonic" Pattern

No.		Actual Size
C-1001	Bakers, Round Edge	Length, 5⅛ in.
C-1002	Bakers, Round Edge	Length, 5¾ in.
C-1003	Bakers, Round Edge	Length, 6½ in.
C-1004	Bouillons, Boston	Holds 7½ oz.
C-1005	Bowls, Grapefruit	Diam., 6½ in.
C-1006	Butters, Individual, Thick	Diam., 2⅝ in.
C-1007	Butters, Individual, Thick	Diam., 3 in.
C-1008	Cake Cover, Pierced, Plain	Diam., 5⅝ in.
C-1009	A. D. Cups, Hotel	Holds 3 oz.
C-1010	A. D. Saucers	Diam., 4⅞ in.
C-1011	Creams, Tankard, Handled	Holds 2 oz.
C-1012	Creams, Tankard, Handled	Holds 1 oz.
C-1013	Creams, Tankard, Unhandled	Holds 2 oz.
C-1014	Creams, Tankard, Unhandled	Holds 1 oz.
C-1015	Dishes, Round Edge	Length, 6 in.
C-1016	Dishes, Round Edge	Length, 7 in.
C-1017	Dishes, Round Edge	Length, 8¼ in.
C-1018	Dishes, Round Edge	Length, 9¼ in.
C-1019	Dishes, Round Edge	Length, 10½ in.
C-1020	Dishes, Round Edge	Length, 11½ in.
C-1021	Dishes, Round Edge	Length, 12½ in.
C-1022	Dishes, Round Edge	Length, 13⅜ in.
C-1023	Dishes, Round Edge	Length, 15¼ in.
C-1024	Fruits, Round Edge	Diam., 4¾ in.
C-1025	Fruits, Round Edge	Diam., 5⅛ in.
C-1026	Ice Creams, Round Edge	Diam., 4½ in.
C-1027	Mugs, Waldorf	Holds 8 oz.
C-1028	Mugs, Buffet	Holds 8 oz.
C-1029	Mustards, Vienna, Unhandled, Covered	Holds 4 oz.
C-1030	Mustards, Hotel, Covered	Holds 3 oz.
C-1031	Nappies, Oatmeal	Diam., 5¾ in.
C-1032	Nappies, Cereal	Diam., 5 in.
C-1033	Plates, Soup, Round Edge	Diam., 8¼ in.
C-1034	Plates, Soup, Round Edge	Diam., 9 in.
C-1035	Plates, Round Edge	Diam., 5⅜ in.
C-1036	Plates, Round Edge	Diam., 6¼ in.
C-1037	Plates, Round Edge	Diam., 6⅝ in.
C-1038	Plates, Round Edge	Diam., 7¼ in.
C-1039	Plates, Round Edge	Diam., 8¼ in.
C-1040	Plates, Round Edge	Diam., 9 in.
C-1041	Plates, Round Edge	Diam., 9½ in.
C-1042	Salads, Round Edge	Diam., 6 in.
C-1043	Tea Saucers, Staple, Round Edge	
C-1044	Tea Cups, Hotel	Holds 7 oz.
C-1045	Tea Cups, Globe	Holds 8 oz.
C-1046	Egg Cups, Double	Holds 5 oz.
C-1047	Egg Cups, Wheat, Unhandled	Holds 4 oz.
C-1048	Oval Celery Tray	Length, 10 in.
C-1049	Match Stand, Round Hood	
C-1050	Sauce Boats	Holds 10 oz.
C-1051	Sauce Boats	Holds 6 oz.
C-1052	Sauce Boats	Holds 3 oz.
C-1053	Salads, Round Edge	Diam., 6 in. — 5
C-1054	Salads, Round Edge	Diam., 6⅝ in.
C-1055	Salads, Round Edge	Diam., 8⅛ in.
C-1056	Jugs, Rocaille	Holds 5⅓ pt.
C-1057	Jugs, Rocaille	Holds 1 pt.
C-1058	Jugs, Rocaille	Holds ½ pt.
C-1059	Jugs, Rocaille	Holds 5 oz.
C-1060	Jugs, Rocaille	Holds 4 oz.
C-1061	Jugs, Rocaille	Holds 2½ oz.

No.		Actual Size
C-2001	Bakers, Round Edge	Length, 5⅛ in.
C-2002	Bakers, Round Edge	Length, 5¾ in.
C-2003	Bakers, Round Edge	Length, 6½ in.
C-2004	Bouillons, Boston	Holds 7½ oz.
C-2005	Bowls, Grapefruit	Diam., 6½ in.
C-2006	Butters, Individual, Thick	Diam., 2⅝ in.
C-2007	Butters, Individual, Thick	Diam., 3 in.
C-2008	Cake Cover, Pierced, Plain	Diam., 5⅝ in.
C-2009	A. D. Cups, Hotel	Holds 3 oz.
C-2010	A. D. Saucers	Diam., 4⅞ in.
C-2011	Creams, Tankard, Handled	Holds 2 oz.
C-2012	Creams, Tankard, Handled	Holds 1 oz.
C-2013	Creams, Tankard, Unhandled	Holds 2 oz.
C-2014	Creams, Tankard, Unhandled	Holds 1 oz.
C-2015	Dishes, Round Edge	Length, 6 in.
C-2016	Dishes, Round Edge	Length, 7 in.
C-2017	Dishes, Round Edge	Length, 8¼ in.
C-2018	Dishes, Round Edge	Length, 9¼ in.
C-2019	Dishes, Round Edge	Length, 10½ in.
C-2020	Dishes, Round Edge	Length, 11½ in.
C-2021	Dishes, Round Edge	Length, 12½ in.
C-2022	Dishes, Round Edge	Length, 13⅜ in.
C-2023	Dishes, Round Edge	Length, 15¼ in.
C-2024	Fruits, Round Edge	Diam., 4¾ in.
C-2025	Fruits, Round Edge	Diam., 5⅛ in.
C-2026	Ice Creams, Round Edge	Diam., 4½ in.
C-2027	Mugs, Waldorf	Holds 8 oz.
C-2028	Mugs, Buffet	Holds 8 oz.
C-2029	Mustards, Vienna, Unhandled, Covered	Holds 4 oz.
C-2030	Mustards, Hotel, Covered	Holds 3 oz.
C-2031	Nappies, Oatmeal	Diam., 5¾ in.
C-2032	Nappies, Cereal	Diam., 5 in.
C-2033	Plates, Soup, Round Edge	Diam., 8¼ in.
C-2034	Plates, Soup, Round Edge	Diam., 9 in.
C-2035	Plates, Round Edge	Diam., 5⅜ in.
C-2036	Plates, Round Edge	Diam., 6¼ in.
C-2037	Plates, Round Edge	Diam., 6⅝ in.
C-2038	Plates, Round Edge	Diam., 7¼ in.
C-2039	Plates, Round Edge	Diam., 8¼ in.
C-2040	Plates, Round Edge	Diam., 9 in.
C-2041	Plates, Round Edge	Diam., 9½ in.
C-2042	Tea Saucers, Staple, Round Edge	
C-2043	Tea Cups, Hotel	Holds 7 oz.
C-2044	Tea Cups, Globe	Holds 8 oz.
C-2045	Egg Cups, Double	Holds 5 oz.
C-2046	Egg Cups, Wheat, Unhandled	Holds 4 oz.
C-2047	Oval Celery Tray	Length, 10 in.
C-2048	Match Stand, Round Hood	
C-2049	Sauce Boats	Holds 10 oz.
C-2050	Sauce Boats	Holds 6 oz.
C-2051	Sauce Boats	Holds 3 oz.
C-2052	Salads, Round Edge	Diam., 6 in. — 5
C-2053	Salads, Round Edge	Diam., 6⅝ in.
C-2054	Salads, Round Edge	Diam., 8⅛ in.
C-2055	Jugs, Rocaille	Holds 5⅓ pt.
C-2056	Jugs, Rocaille	Holds 1 pt.
C-2057	Jugs, Rocaille	Holds ½ pt.
C-2058	Jugs, Rocaille	Holds 5 oz.
C-2059	Jugs, Rocaille	Holds 4 oz.
C-2060	Jugs, Rocaille	Holds 2½ oz.

Finest American Vitrified Hotel China

Manufactured by
The Greenwood Pottery
Trenton, N. J.



"Canton" Pattern

No.		Actual Size
C-6001	Bakers, Round Edge	Length, 5⅛ in.
C-6002	Bakers, Round Edge	Length, 5¾ in.
C-6003	Bakers, Round Edge	Length, 6½ in.
C-6004	Bakers, Thick	Length, 4¾ in.
C-6005	Bakers, Thick	Length, 5 1-16 in.
C-6006	Bakers, Thick	Length, 5⅝ in.
C-6007	Bouillons, Boston Tea	Holds 7½ oz.
C-6008	Bowls, Footed	Diam., 6 in.
C-6009	Bowls Footed	Diam., 5½ in.
C-6010	Bowls, Footed	Diam., 5⅛ in.
C-6011	Bowls, Low Foot	Diam., 5¾ in.
C-6012	Bowls, Low Foot	Diam., 4⅞ in.
C-6013	Bowls, Low Foot	Diam., 4¼ in.
C-6014	Grapefruit	Diam., 6½ in.
C-6015	Butters, Individual, Thick	Diam., 2⅝ in.
C-6016	Butters, Individual, Thick	Diam., 3 in.
C-6017	Cake Cover, Pierced, Plain	Diam., 5⅝ in.
C-6018	A. D. Cups, Hotel	Holds 3 oz.
C-6019	A. D. Saucers, Saxon	Diam., 4⅞ in.
C-6020	Creams, Tankard, Handled	Holds 2 oz.
C-6021	Creams, Tankard, Handled	Holds 1 oz.
C-6022	Creams, Tankard, Unhandled	Holds 2 oz.
C-6023	Creams, Tankard, Unhandled	Holds 1 oz.
C-6024	Dishes, Round Edge	Length, 6 in.
C-6025	Dishes, Round Edge	Length, 7 in.
C-6026	Dishes, Round Edge	Length, 8¼ in.
C-6027	Dishes, Round Edge	Length, 9¼ in.
C-6028	Dishes, Round Edge	Length, 10½ in.
C-6029	Dishes, Round Edge	Length, 11½ in.
C-6030	Dishes, Round Edge	Length, 12½ in.
C-6031	Dishes, Round Edge	Length, 13⅜ in.
C-6032	Dishes, Round Edge	Length, 15¼ in.
C-6033	Dishes, Thick	Length, 7 in.
C-6034	Dishes, Thick	Length, 7¾ in.
C-6035	Dishes, Thick	Length, 8½ in.
C-6036	Dishes, Thick	Length, 9½ in.
C-6037	Dishes, Thick	Length, 10 in.
C-6038	Dishes, Thick	Length, 11 in.
C-6039	Dishes, Thick	Length, 12 in.
C-6040	Fruits, Round Edge	Diam., 4¾ in.
C-6041	Fruits, Round Edge	Diam., 5⅛ in.
C-6042	Fruits, Thick	Diam., 4⅞ in.
C-6043	Fruits, Thick	Diam., 5 in.
C-6044	Ice Creams, Round Edge	Diam., 4 in.
C-6045	Ice Tubs, with Hoop	Diam., 9½ in.
C-6046	Ice Tubs, with Hoop	Diam., 8½ in.
C-6047	Mugs, Waldorf	Holds 8 oz.
C-6048	Mugs, Buffet	Holds 8 oz.
C-6049	Mustards, Vienna, Unhandled, Covered	Holds 4 oz.
C-6050	Mustards, Hotel, Covered	Holds 3 oz.
C-6051	Nappies, Oatmeal	Diam., 5¾ in.
C-6052	Nappies, Cereal	Diam., 5 in.
C-6053	Nappies, Rector	Diam., 5⅜ in.
C-6054	Nappies, Plain	Diam., 5 in.
C-6055	Plates, Soup, Round Edge	Diam., 8¼ in.
C-6056	Plates, Soup, Round Edge	Diam., 9 in.
C-6057	Plates, Soup, Thick	Diam., 7⅝ in.
C-6058	Plates, Soup, Thick	Diam., 9 in.
C-6059	Plates, Round Edge	Diam., 5⅜ in.
C-6060	Plates, Round Edge	Diam., 6¼ in.
C-6061	Plates, Round Edge	Diam., 6⅝ in.
C-6062	Plates, Round Edge	Diam., 7¼ in.
C-6063	Plates, Round Edge	Diam., 8¼ in.
C-6064	Plates, Round Edge	Diam., 9 in.
C-6065	Plates, Round Edge	Diam., 9½ in.
C-6066	Plates, Thick	Diam., 5⅝ in.
C-6067	Plates, Thick	Diam., 6⅞ in.
C-6068	Plates, Thick	Diam., 7⅝ in.
C-6069	Plates, Thick	Diam., 8¼ in.
C-6070	Plates, Thick	Diam., 9 in.
C-6071	Salads, Round Edge	Diam., 6 in.
C-6072	Tea Saucers, Staple, Round Edge	
C-6073	Tea Cups, Hotel	Holds 7 oz.
C-6074	Tea Cups, Globe	Holds 8 oz.
C-6075	Egg Cups, Double	Holds 5 oz.
C-6076	Egg Cups, Wheat, Unhandled	Holds 4 oz.



"Waterloo" Pattern

No.		Actual Size
C-5001	Oval Bakers, Thick	Diam., 4¾ in.
C-5002	Oval Bakers, Thick	Diam., 5 in.
C-5003	Oval Bakers, Thick	Diam., 5¾ in.
C-5004	Oval Bakers, Thick	Diam., 6¼ in.
C-5005	Oval Bakers, Thick	Diam., 7⅛ in.
C-5006	Bouillon Cups	Coffee Size
C-5007	Bouillon Cups	Extra Tea Size
C-5008	Bowls, Oyster, Footed, Thick	Diam., 6 in.
C-5009	Bowls, Oyster, Footed, Thick	Diam., 5⅝ in.
C-5010	Bowls, Oyster, Footed, Thick	Diam., 5 in.
C-5011	Bowls, Oyster, Footed, Thick, Small	Diam., 4½ in.
C-5012	Bowls, Oyster, Low Footed, Thick	Diam., 6 in.
C-5013	Bowls, Oyster, Low Footed, Thick	Diam., 5⅛ in.
C-5014	Bowls, Oyster, Low Footed, Thick	Diam., 4⅜ in.
C-5015	Butters, Individual, Thick	Diam., 2⅝ in.
C-5016	Coffee Cups, Ruby, Handled, Half Thick	Holds 8 oz.
C-5017	A. D. Coffee Cups, Saxon, Handled, Half Thick	Holds 4 oz.
C-5018	A. D. Coffee Saucers, Saxon, Half Thick	
C-5019	Creams, Saxon, Thick Handled	Holds 2 oz.
C-5020	Creams, Tankard, Thick, Double Lip	
C-5021	Creams, Vienna, Handled	Holds 1½ oz.
C-5022	Creams, Vienna, Unhandled	Holds 1½ oz.
C-5023	Creams, Vienna, Handled	Holds 2 oz.
C-5024	Creams, Vienna, Unhandled	Holds 2 oz.
C-5025	Custards, Hotel, Unhandled, Thick	Holds 5½ oz.
C-5026	Custards, Hotel, Unhandled, Thick	Holds 5½ oz.
C-5027	Dishes, Oval, Limoges, Thick	Diam., 6¾ in.
C-5028	Dishes, Oval, Limoges, Thick	Diam., 7¾ in.
C-5029	Dishes, Oval, Limoges, Thick	Diam., 8¾ in.
C-5030	Dishes, Oval, Limoges, Thick	Diam., 9½ in.
C-5031	Dishes, Oval, Limoges, Thick	Diam., 10¼ in.
C-5032	Dishes, Oval, Limoges, Thick	Diam., 11¼ in.
C-5033	Dishes, Oval, Limoges, Thick	Diam., 12¼ in.
C-5034	Dishes, Oval, Limoges, Thick	Diam., 14¾ in.
C-5035	Fruit Saucers, Hotel, Thick	Diam., 4¾ in.
C-5036	Fruit Saucers, Hotel, Thick	Diam., 5 in.
C-5037	Grapefruits, Round Edge, Half Thick	Diam., 6½ in.
C-5038	Ice Creams, Hotel, Thick	Diam., 4½ in.
C-5039	Ice Tubs, Hooped	Diam., 8½ in.
C-5040	Ice Tubs, Hooped	Diam. 9½ in.
C-5041	Jugs, Rocaille	Holds 5⅓ pt.
C-5042	Jugs, Rocaille	Holds 2 pt.
C-5043	Mugs, Cambridge, Dairy	Holds 8 oz.
C-5044	Mustards, Round, Hotel, Covered	Holds 4 oz.
C-5045	Mustards, Vienna, Handled and Covered, Regular	Holds 4 oz.
C-5046	Nappies, Plain, Half Thick	Diam., 5¼ in.
C-5047	Nappies, Rector	Diam., 5¾ in.
C-5048	Oatmeals, Round Edge	Diam., 5½ in.
C-5049	Oatmeals, Round Edge	Diam., 5⅞ in.
C-5050	Plates, Flat, Hotel, Thick	Diam., 5⅝ in.
C-5051	Plates, Flat, Hotel, Thick	Diam., 6⅞ in.
C-5052	Plates, Flat, Hotel, Thick	Diam., 7⅝ in.
C-5053	Plates, Flat, Hotel, Thick	Diam., 8¼ in.
C-5054	Plates, Flat, Hotel, Thick	Diam., 9 in.
C-5055	Plates, Soup, Rim, Deep, Half Thick	Diam., 7⅝ in.
C-5056	Plates, Soup, Rim, Deep, Half Thick	Diam., 9 in.
C-5057	Sugars, T. and R. B., Uncovered	Holds 26 oz.
C-5058	Sugars, T. and R. B., Uncovered	Holds 16 oz.
C-5059	Sugars, T. and R. B., Uncovered	Holds 7 oz.
C-5060	Extra Tea Cups, Staples, Handled, Half Thick	Holds 9 oz.
C-5061	Extra Tea Cups, Ruby, Handled, Half Thick	Holds 8 oz.
C-5062	Extra Tea Cups, M. M. 13, Handled, Half Thick	Holds 7 oz.
C-5063	Extra Tea Saucers, Staples, Half Thick	

Decorated Hotel China

STOCK PATTERNS

1

2

3

4

5

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7

8

No. 1 "Hillside" Pattern

No. 2 "Ticonic" Pattern

No. 3 "Acorn" Pattern

No. 4 "Waterloo" Pattern

No. 5 "Waldorf" Pattern

No. 6 "Canton" Pattern

No. 7 "Yellowstone" Pattern

No. 8 "Burnside" Pattern

Finest American Vitrified Hotel China

Manufactured by
The Jackson Vitrified China Co.
Falls Creek, Pa.



"Burnside" Pattern

No.		Actual Size
C-8001	Bakers, Round Edge	Length, 5⅛ in.
C-8002	Bakers, Round Edge	Length, 5¾ in.
C-8003	Bakers, Round Edge	Length, 6½ in.
C-8004	Bakers, Thick	Length, 4¾ in.
C-8005	Bakers, Thick	Length, 5 1-16 in.
C-8006	Bakers, Thick	Length, 5⅝ in.
C-8007	Bouillons, Boston Tea	Holds 7½ oz.
C-8008	Bowls, Footed	Diam., 6 in.
C-8009	Bowls, Footed	Diam., 5½ in.
C-8010	Bowls, Footed	Diam., 5⅛ in.
C-8011	Bowls, Low Foot	Diam., 5¾ in.
C-8012	Bowls, Low Foot	Diam., 4⅞ in.
C-8013	Bowls, Low Foot	Diam., 4¼ in.
C-8014	Grapefruit	Diam., 6½ in.
C-8015	Butters, Individual, Thick	Diam., 2⅝ in.
C-8016	Butters, Individual, Thick	Diam., 3 in.
C-8017	Cake Cover, Pierced, Plain	Diam., 5⅝ in.
C-8018	A. D. Cups, Hotel	Holds 3 oz.
C-8019	A. D. Saucers, Saxon	Diam., 4⅞ in.
C-8020	Creams, Tankard. Handled	Holds 2 oz.
C-8021	Creams, Tankard, Handled	Holds 1 oz.
C-8022	Creams, Tankard, Unhandled	Holds 2 oz.
C-8023	Creams, Tankard, Unhandled	Holds 1 oz.
C-8024	Dishes, Round Edge	Length, 6 in.
C-8025	Dishes, Round Edge	Length, 7 in.
C-8026	Dishes, Round Edge	Length, 8¼ in.
C-8027	Dishes, Round Edge	Length, 9¼ in.
C-8028	Dishes, Round Edge	Length, 10½ in.
C-8029	Dishes, Round Edge	Length, 11½ in.
C-8030	Dishes, Round Edge	Length, 12½ in.
C-8031	Dishes, Round Edge	Length, 13⅜ in.
C-8032	Dishes, Round Edge	Length, 15¼ in.
C-8033	Dishes, Thick	Length, 7 in.
C-8034	Dishes, Thick	Length, 7¾ in.
C-8035	Dishes, Thick	Length, 8½ in.
C-8036	Dishes, Thick	Length, 9½ in.
C-8037	Dishes, Thick	Length, 10 in.
C-8038	Dishes, Thick	Length, 11 in.
C-8039	Dishes, Thick	Length, 12 in.
C-8040	Fruits, Round Edge	Diam., 4¾ in.
C-8041	Fruits, Round Edge	Diam., 5⅛ in.
C-8042	Fruits, Thick	Diam., 4⅞ in.
C-8043	Fruits, Thick	Diam., 5 in.
C-8044	Ice Creams, Round Edge	Diam., 4 in.
C-8045	Ice Tubs, with Hoop	Diam., 9½ in.
C-8046	Ice Tubs, with Hoop	Diam., 8½ in.
C-8047	Mugs, Waldorf	Holds 8 oz.
C-8048	Mugs, Buffet	Holds 8 oz.
C-8049	Mustards, Vienna, Unhandled, Covered	Holds 4 oz.
C-8050	Mustards, Hotel, Covered	Holds 3 oz.
C-8051	Nappies, Oatmeal	Diam., 5¾ in.
C-8052	Nappies, Cereal	Diam., 5 in.
C-8053	Nappies, Rector	Diam., 5⅜ in.
C-8054	Nappies, Plain	Diam., 5 in.
C-8055	Plates, Soup, Round Edge	Diam., 8¼ in.
C-8056	Plates, Soup, Round Edge	Diam., 9 in.
C-8057	Plates, Soup, Thick	Diam., 7⅝ in.
C-8058	Plates, Soup, Thick	Diam., 9 in.
C-8059	Plates, Round Edge	Diam., 5⅜ in.
C-8060	Plates, Round Edge	Diam., 6¼ in.
C-8061	Plates, Round Edge	Diam., 6⅝ in.
C-8062	Plates, Round Edge	Diam., 7¼ in.
C-8063	Plates, Round Edge	Diam., 8¼ in.
C-8064	Plates, Round Edge	Diam., 9 in.
C-8065	Plates, Round Edge	Diam., 9½ in.
C-8066	Plates, Thick	Diam., 5⅝ in.
C-8067	Plates, Thick	Diam., 6⅞ in.
C-8068	Plates, Thick	Diam., 7⅝ in.
C-8069	Plates, Thick	Diam., 8¼ in.
C-8070	Plates, Thick	Diam., 9 in.
C-8071	Salads, Round Edge	Diam., 6 in.
C-8072	Tea Saucers, Staple, Round Edge	
C-8073	Tea Cups, Hotel	Holds 7 oz.
C-8074	Tea Cups, Globe	Holds 8 oz.
C-8075	Egg Cups, Double	Holds 5 oz.
C-8076	Egg Cups, Wheat, Unhandled	Holds 4 oz.



"Hillside" Pattern

No.		Actual Size
C-7001	Bakers, Round Edge	Length, 5⅛ in.
C-7002	Bakers, Round Edge	Length, 5¾ in.
C-7003	Bakers, Round Edge	Length, 6½ in.
C-7004	Bakers, Thick	Length, 4¾ in.
C-7005	Bakers, Thick	Length, 5 1-16 in.
C-7006	Bakers, Thick	Length, 5⅝ in.
C-7007	Bouillons, Boston Tea	Holds 7½ oz.
C-7008	Bowls, Footed	Diam., 6 in.
C-7009	Bowls, Footed	Diam., 5½ in.
C-7010	Bowls, Footed	Diam., 5⅛ in.
C-7011	Bowls, Low Foot	Diam., 5¾ in.
C-7012	Bowls, Low Foot	Diam., 4⅞ in.
C-7013	Bowls, Low Foot	Diam., 4¼ in.
C-7014	Grapefruit	Diam., 6½ in.
C-7015	Butters, Individual, Thick	Diam., 2⅝ in.
C-7016	Butters, Individual, Thick	Diam., 3 in.
C-7017	Cake Cover, Pierced, Plain	Diam., 5⅝ in.
C-7018	A. D. Cups, Hotel	Holds 3 oz.
C-7019	A. D. Saucers, Saxon	Diam., 4⅞ in.
C-7020	Creams, Tankard, Handled	Holds 2 oz.
C-7021	Creams, Tankard, Handled	Holds 1 oz.
C-7022	Creams, Tankard, Unhandled	Holds 2 oz.
C-7023	Creams, Tankard, Unhandled	Holds 1 oz.
C-7024	Dishes, Round Edge	Length, 6 in.
C-7025	Dishes, Round Edge	Length, 7 in.
C-7026	Dishes, Round Edge	Length, 8¼ in.
C-7027	Dishes, Round Edge	Length, 9¼ in.
C-7028	Dishes, Round Edge	Length, 10½ in.
C-7029	Dishes, Round Edge	Length, 11½ in.
C-7030	Dishes, Round Edge	Length, 12½ in.
C-7031	Dishes, Round Edge	Length, 13⅜ in.
C-7032	Dishes, Round Edge	Length, 15¼ in.
C-7033	Dishes, Thick	Length, 7 in.
C-7034	Dishes, Thick	Length, 7¾ in.
C-7035	Dishes, Thick	Length, 8½ in.
C-7036	Dishes, Thick	Length, 9½ in.
C-7037	Dishes, Thick	Length, 10 in.
C-7038	Dishes, Thick	Length, 11 in.
C-7039	Dishes, Thick	Length, 12 in.
C-7040	Fruits, Round Edge	Diam., 4¾ in.
C-7041	Fruits, Round Edge	Diam., 5⅛ in.
C-7042	Fruits, Thick	Diam., 4⅞ in.
C-7043	Fruits, Thick	Diam., 5 in.
C-7044	Ice Creams, Round Edge	Diam., 4 in.
C-7045	Ice Tubs, with Hoop	Diam., 9½ in.
C-7046	Ice Tubs, with Hoop	Diam., 8½ in.
C-7047	Mugs, Waldorf	Holds 8 oz.
C-7048	Mugs, Buffet	Holds 8 oz.
C-7049	Mustards, Vienna, Unhandled, Covered	Holds 4 oz.
C-7050	Mustards, Hotel, Covered	Holds 3 oz.
C-7051	Nappies, Oatmeal	Diam., 5¾ in.
C-7052	Nappies, Cereal	Diam., 5 in.
C-7053	Nappies, Rector	Diam., 5⅜ in.
C-7054	Nappies, Plain	Diam., 5 in.
C-7055	Plates, Soup, Round Edge	Diam., 8¼ in.
C-7056	Plates, Soup, Round Edge	Diam., 9 in.
C-7057	Plates, Soup, Thick	Diam., 7⅝ in.
C-7058	Plates, Soup, Thick	Diam., 9 in.
C-7059	Plates, Round Edge	Diam., 5⅜ in.
C-7060	Plates, Round Edge	Diam., 6¼ in.
C-7061	Plates, Round Edge	Diam., 6⅝ in.
C-7062	Plates, Round Edge	Diam., 7¼ in.
C-7063	Plates, Round Edge	Diam., 8¼ in.
C-7064	Plates, Round Edge	Diam., 9 in.
C-7065	Plates, Round Edge	Diam., 9½ in.
C-7066	Plates, Thick	Diam., 5⅝ in.
C-7067	Plates, Thick	Diam., 6⅞ in.
C-7068	Plates, Thick	Diam., 7⅝ in.
C-7069	Plates, Thick	Diam., 8¼ in.
C-7070	Plates, Thick	Diam., 9 in.
C-7071	Salads, Round Edge	Diam., 6 in.
C-7072	Tea Saucers, Staple, Round Edge	
C-7073	Tea Cups, Hotel	Holds 7 oz.
C-7074	Tea Cups, Globe	Holds 8 oz.
C-7075	Egg Cups, Double	Holds 5 oz.
C-7076	Egg Cups, Wheat, Unhandled	Holds 4 oz.

Finest American Vitrified Hotel China

Manufactured by
The Greenwood Pottery
Trenton, N. J.



"Acorn" Pattern



"Quincy" Pattern

No.		Actual Size
C-4001	Oval Bakers, Thick	Diam., 4¾ in.
C-4002	Oval Bakers, Thick	Diam., 5 in.
C-4003	Oval Bakers, Thick	Diam., 5¾ in.
C-4004	Oval Bakers, Thick	Diam., 6¼ in.
C-4005	Oval Bakers, Thick	Diam., 7⅛ in.
C-4006	Bouillon Cups	Coffee Size
C-4007	Bouillon Cups	Extra Tea Size
C-4008	Bowls, Oyster, Footed, Thick	Diam., 6 in.
C-4009	Bowls, Oyster, Footed, Thick	Diam., 5⅝ in.
C-4010	Bowls, Oyster, Footed, Thick	Diam., 5 in.
C-4011	Bowls, Oyster, Footed, Thick, Small	Diam., 4½ in.
C-4012	Bowls, Oyster, Footed, Thick, Low	Diam., 6 in.
C-4013	Bowls, Oyster, Footed, Thick, Low	Diam., 5⅛ in.
C-4014	Bowls, Oyster, Footed, Thick, Low	Diam., 4⅜ in.
C-4015	Butters, Individual, Thick	Diam., 2⅝ in.
C-4016	Coffee Cups, Ruby, Handled, Half Thick	Holds 8 oz.
C-4017	A. D. Coffee Cups, Saxon, Half Thick, Handled	Holds 4 oz.
C-4018	A. D. Coffee Saucers, Saxon, Half Thick	
C-4019	Creams, Saxon, Thick, Handled	Holds 2 oz.
C-4020	Creams, Tankard, Thick, Double Lip	
C-4021	Creams, Vienna, Handled	Holds 1½ oz.
C-4022	Creams, Vienna, Unhandled	Holds 1½ oz.
C-4023	Creams, Vienna, Handled	Holds 2 oz.
C-4024	Creams, Vienna, Unhandled	Holds 2 oz.
C-4025	Custards, Hotel, Unhandled, Thick	Holds 5½ oz.
C-4026	Dishes, Oval, Limoges, Thick	Length, 6¾ in.
C-4027	Dishes, Oval, Limoges, Thick	Length, 7¾ in.
C-4028	Dishes, Oval, Limoges, Thick	Length, 8¾ in.
C-4029	Dishes, Oval, Limoges, Thick	Length, 9½ in.
C-4030	Dishes, Oval, Limoges, Thick	Length, 10¼ in.
C-4031	Dishes, Oval, Limoges, Thick	Length, 11¼ in.
C-4032	Dishes, Oval, Limoges, Thick	Length, 12¼ in.
C-4033	Dishes, Oval, Limoges, Thick	Length, 14¾ in.
C-4034	Fruit Saucers, Hotel, Thick	Diam., 4¾ in.
C-4035	Fruit Saucers, Hotel, Thick	Diam., 5 in.
C-4036	Grapefruits, Round Edge, Half Thick	Diam., 6½ in.
C-4037	Ice Creams, Hotel, Thick	Diam., 4½ in.
C-4038	Ice Tubs, Hooped	Diam., 8½ in.
C-4039	Ice Tubs, Hooped	Diam., 9½ in.
C-4040	Jugs, Rocaille	Holds 5⅓ pt.
C-4041	Jugs, Rocaille	Holds 2 pt.
C-4042	Mugs, Cambridge, Dairy	Holds 8 oz.
C-4043	Mustards, Round, Hotel, Covered	Holds 4 oz.
C-4044	Mustards, Vienna, Handled and Covered, Regular	Holds 4 oz.
C-4045	Nappies, Plain, Half Thick	Diam., 5¼ in.
C-4046	Nappies, Rector	Diam., 5¾ in.
C-4047	Oatmeals, Round Edge	Diam., 5½ in.
C-4048	Oatmeals, Round Edge	Diam., 5⅞ in.
C-4049	Plates, Flat, Hotel, Thick	Diam., 5⅝ in.
C-4050	Plates, Flat, Hotel, Thick	Diam., 6⅞ in.
C-4051	Plates, Flat, Hotel, Thick	Diam., 7⅝ in.
C-4052	Plates, Flat, Hotel, Thick	Diam., 8¼ in.
C-4053	Plates, Flat, Hotel, Thick	Diam., 9 in.
C-4054	Plates, Soup, Rim, Deep, Half Thick	Diam., 7⅝ in.
C-4055	Plates, Soup, Rim, Deep, Half Thick	Diam., 9 in.
C-4056	Sugars, T. and R. B., Uncovered	Holds 26 oz.
C-4057	Sugars, T. and R. B., Uncovered	Holds 16 oz.
C-4058	Sugars, T. and R. B., Uncovered	Holds 7 oz.
C-4059	Extra Tea Cups, Staples, Handled, Half Thick	Holds 9 oz.
C-4060	Extra Tea Cups, Ruby, Handled, Half Thick	Holds 8 oz.
C-4061	Extra Tea Cups, H-H 13, Handled, Half Thick	Holds 7 oz.
C-4062	Extra Tea Saucers, Staples, Half Thick	

No.		Actual Size
C-3001	Oval Bakers, Thick	Diam., 4¾ in.
C-3002	Oval Bakers, Thick	Diam., 5 in.
C-3003	Oval Bakers, Thick	Diam., 5¾ in.
C-3004	Oval Bakers, Thick	Diam., 6¼ in.
C-3005	Oval Bakers, Thick	Diam., 7⅛ in.
C-3006	Bouillon Cups	Coffee Size
C-3007	Bouillon Cups	Extra Tea Size
C-3008	Bowls, Oyster, Footed, Thick	Diam., 6 in.
C-3009	Bowls, Oyster, Footed, Thick	Diam., 5⅝ in.
C-3010	Bowls, Oyster, Footed, Thick	Diam., 5 in.
C-3011	Bowls, Oyster, Footed, Small, Thick	Diam., 4½ in.
C-3012	Bowls, Oyster, Low Footed, Thick	Diam., 6 in.
C-3013	Bowls, Oyster, Low Footed, Thick	Diam., 5⅛ in.
C-3014	Bowls, Oyster, Low Footed, Thick	Diam., 4⅜ in.
C-3015	Butters, Individual, Thick	Diam., 2⅝ in.
C-3016	Coffee Cups, Ruby, Handled, Half Thick	Holds 8 oz.
C-3017	A. D. Coffee Cups, Saxon, Handled, Half Thick	Holds 4 oz.
C-3018	A. D. Coffee Saucers, Saxon, Half Thick	
C-3019	Creams, Saxon, Thick, Handled	Holds 2 oz.
C-3020	Creams, Tankard, Thick, Double Lip	
C-3021	Creams, Vienna, Handled	Holds 1½ oz.
C-3022	Creams, Vienna, Unhandled	Holds 1½ oz.
C-3023	Creams, Vienna, Handled	Holds 2 oz.
C-3024	Creams, Vienna, Unhandled	Holds 2 oz.
C-3025	Custards, Hotel, Unhandled, Thick	Holds 5½ oz.
C-3026	Dishes, Oval, Limoges, Thick	Diam., 6¾ in.
C-3027	Dishes, Oval, Limoges, Thick	Diam., 7¾ in.
C-3028	Dishes, Oval, Limoges, Thick	Diam., 8¾ in.
C-3029	Dishes, Oval, Limoges, Thick	Diam., 9½ in.
C-3030	Dishes, Oval, Limoges, Thick	Diam., 10¼ in.
C-3031	Dishes, Oval, Limoges, Thick	Diam., 11¼ in.
C-3032	Dishes, Oval, Limoges, Thick	Diam., 12¼ in.
C-3033	Dishes, Oval, Limoges, Thick	Diam., 14¾ in.
C-3034	Fruit Saucers, Hotel, Thick	Diam., 4¾ in.
C-3035	Fruit Saucers, Hotel, Thick	Diam., 5 in.
C-3036	Grapefruits, Round Edge, Half Thick	Diam., 6½ in.
C-3037	Ice Creams, Hotel, Thick	Diam., 4½ in.
C-3038	Ice Tubs, Hooped	Diam., 8½ in.
C-3039	Ice Tubs, Hooped	Diam., 9½ in.
C-3040	Jugs, Rocaille	Holds 5⅓ pt.
C-3041	Jugs, Rocaille	Holds 2 pt.
C-3042	Mugs, Cambridge, Dairy	Holds 8 oz.
C-3043	Mustards, Round, Hotel, Covered	Holds 4 oz.
C-3044	Mustards, Vienna, Handled and Covered, Regular	Holds 4 oz.
C-3045	Nappies, Plain, Half Thick	Diam., 5¼ in.
C-3046	Nappies, Rector	Diam., 5¾ in.
C-3047	Oatmeals, Rolled Edge	Diam., 5½ in.
C-3048	Oatmeals, Rolled Edge	Diam., 5⅞ in.
C-3049	Plates, Flat, Hotel, Thick	Diam., 5⅝ in.
C-3050	Plates, Flat, Hotel, Thick	Diam., 6⅞ in.
C-3051	Plates, Flat, Hotel, Thick	Diam., 7⅝ in.
C-3052	Plates, Flat, Hotel, Thick	Diam., 8¼ in.
C-3053	Plates, Flat, Hotel, Thick	Diam., 9 in.
C-3054	Plates, Soup, Rim, Deep, Half Thick	Diam., 7⅝ in.
C-3055	Plates, Soup, Rim, Deep, Half Thick	Diam., 9 in.
C-3056	Sugars, T. and R. B., Uncovered	Holds 26 oz.
C-3057	Sugars, T. and R. B., Uncovered	Holds 16 oz.
C-3058	Sugars, T. and R. B., Uncovered	Holds 7 oz.
C-3059	Extra Tea Cups, Staple, Handled, Half Thick	Holds 9 oz.
C-3060	Extra Tea Cups, Ruby, Handled, Half Thick	Holds 8 oz.
C-3061	Extra Tea Cups, M. and M. 13, Handled, Half Thick	Holds 7 oz.
C-3062	Extra Tea Saucers, Staples, Half Thick	

Greenwood Vitrified Hotel China

A tough, hard, white china, thoroughly vitrified. Does not craze, and when chipped or broken will not discolor on the broken edge. A standard, plain white Hotel and Restaurant Service.

The articles indicated as "Thick" are heavy weight, for Restaurants, Lunch Rooms, Summer Hotels, etc. The "Half Thick" items are medium weight, for regular Hotel or Restaurant Service, and the "Rolled Edge" pieces are made with the outer edge rolled over into an extra thickness, this style being preferred by many customers. Sizes given are actual measurements from outside to outside.



PLATES — Thick

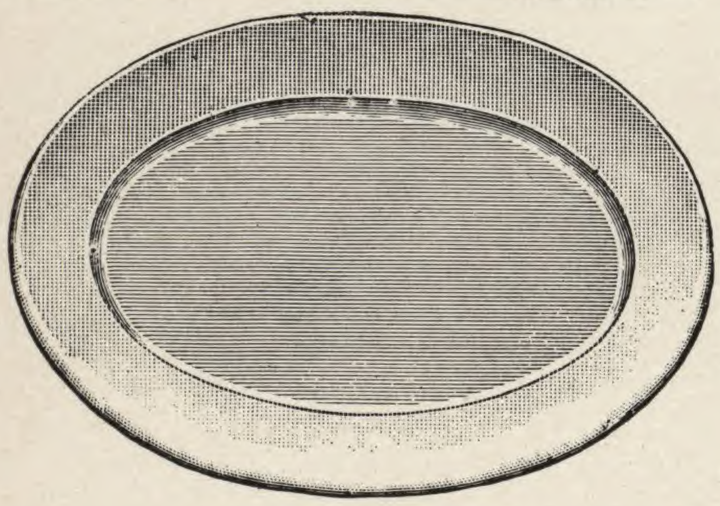
No. 1100 ..... Diameter, 5⅝ in.
No. 1101 ..... Diameter, 6⅞ in.
No. 1102 ..... Diameter, 7⅛ in.
No. 1103 ..... Diameter, 7⅝ in.
No. 1104 ..... Diameter, 8¼ in.
No. 1105 ..... Diameter, 9 in.
No. 1106 ..... Diameter, 9½ in.

PLATES — Half Thick

No. 1107 ..... Diameter, 5⅝ in.
No. 1108 ..... Diameter, 6⅞ in.
No. 1109 ..... Diameter, 7⅛ in.
No. 1110 ..... Diameter, 7⅝ in.
No. 1111 ..... Diameter, 8¼ in.
No. 1112 ..... Diameter, 9 in.
No. 1113 ..... Diameter, 9½ in.

PLATES — Rolled Edge

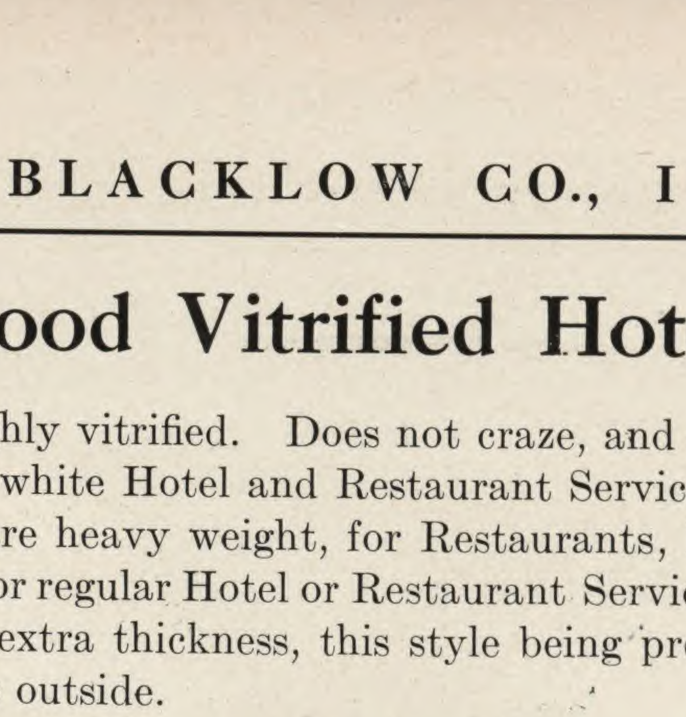
No. 1114 ..... Diameter, 5⅝ in.
No. 1115 ..... Diameter, 5⅞ in.
No. 1116 ..... Diameter, 6⅞ in.
No. 1117 ..... Diameter, 7¼ in.
No. 1118 ..... Diameter, 7¾ in.
No. 1119 ..... Diameter, 8¼ in.
No. 1120 ..... Diameter, 9 in.
No. 1121 ..... Diameter, 9½ in.



PLATTERS — Vierzon

This pattern is somewhat wider than the regular Rolled Edge style, and slightly shallower. Very popular.

No. 1198 ..... Length, 6¼ in.
No. 1199 ..... Length, 7 in.
No. 1200 ..... Length, 7¾ in.
No. 1201 ..... Length, 8½ in.
No. 1202 ..... Length, 9¼ in.
No. 1203 ..... Length, 10 in.
No. 1204 ..... Length, 11 in.
No. 1205 ..... Length, 12 in.
No. 1206 ..... Length, 13¼ in.
No. 1207 ..... Length, 14¾ in.
No. 1208 ..... Length, 15¾ in.
No. 1209 ..... Length, 17 in.
No. 1210 ..... Length, 19 in.
No. 1211 ..... Length, 20½ in.



SOUP PLATES — Thick

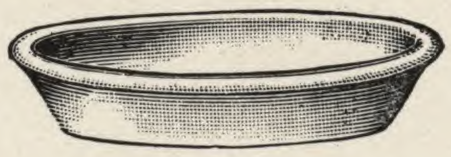
No. 1148 ..... Diameter, 6⅞ in.
No. 1149 ..... Diameter, 7⅝ in.
No. 1150 ..... Diameter, 8¼ in.
No. 1151 ..... Diameter, 9 in.
No. 1152 ..... Diameter, 9½ in.

SOUP PLATES — Half Thick

No. 1153 ..... Diameter, 6⅞ in.
No. 1154 ..... Diameter, 7⅝ in.
No. 1155 ..... Diameter, 8¼ in.
No. 1156 ..... Diameter, 9 in.
No. 1157 ..... Diameter, 9½ in.

SOUP PLATES — Rolled Edge

No. 1158 ..... Diameter, 6⅞ in.
No. 1159 ..... Diameter, 7⅝ in.
No. 1160 ..... Diameter, 8¼ in.
No. 1161 ..... Diameter, 9 in.
No. 1162 ..... Diameter, 9½ in.



BAKERS — Thick

Oval Shape

Heavy weight; for lunch rooms, camps, etc.

No. 1122 ..... Length, 4¾ in.
No. 1123 ..... Length, 5 in.
No. 1124 ..... Length, 5¾ in.
No. 1125 ..... Length, 6¼ in.
No. 1126 ..... Length, 7⅛ in.
No. 1127 ..... Length, 8⅛ in.
No. 1128 ..... Length, 8⅞ in.
No. 1129 ..... Length, 9⅝ in.
No. 1130 ..... Length, 10½ in.
No. 1131 ..... Length, 11⅜ in.

BAKERS — Half Thick

Oval Shape

Medium weight; for hotels and restaurants

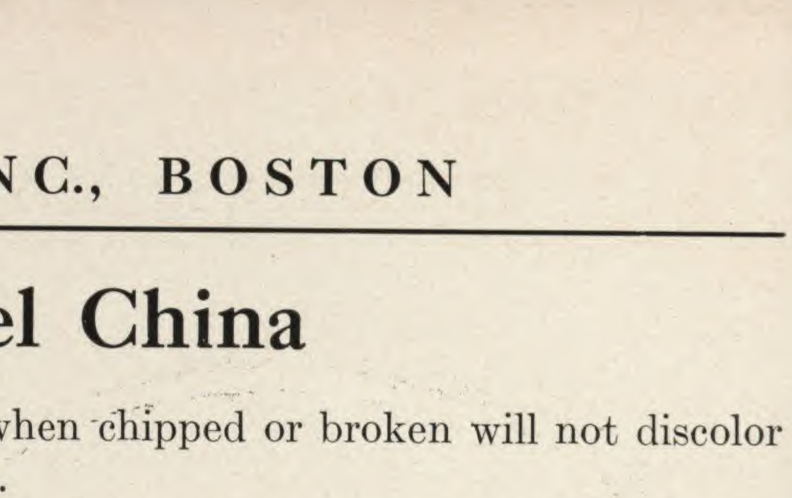
No. 1132 ..... Length, 4⅞ in.
No. 1133 ..... Length, 5½ in.
No. 1134 ..... Length, 6¼ in.
No. 1135 ..... Length, 7⅛ in.
No. 1136 ..... Length, 8⅛ in.
No. 1137 ..... Length, 8⅞ in.
No. 1138 ..... Length, 9⅝ in.
No. 1139 ..... Length, 10½ in.
No. 1140 ..... Length, 11⅜ in.

BAKERS — Rolled Edge

Oval Shape

Medium weight, with one edge rolled over into a double thickness to prevent chipping

No. 1141 ..... Length, 5 in.
No. 1142 ..... Length, 5½ in.
No. 1143 ..... Length, 6½ in.
No. 1144 ..... Length, 7 in.
No. 1145 ..... Length, 8 in.
No. 1146 ..... Length, 9 in.



PLATTERS — Thick

Oval Shape

No. 1163 ..... Length, 6 in.
No. 1164 ..... Length, 6¾ in.
No. 1165 ..... Length, 7¾ in.
No. 1166 ..... Length, 8¾ in.
No. 1167 ..... Length, 9½ in.
No. 1168 ..... Length, 10¼ in.
No. 1169 ..... Length, 11¼ in.
No. 1170 ..... Length, 12¼ in.
No. 1171 ..... Length, 13¾ in.
No. 1172 ..... Length, 14¾ in.
No. 1173 ..... Length, 16⅞ in.
No. 1174 ..... Length, 19 in.

PLATTERS — Half Thick

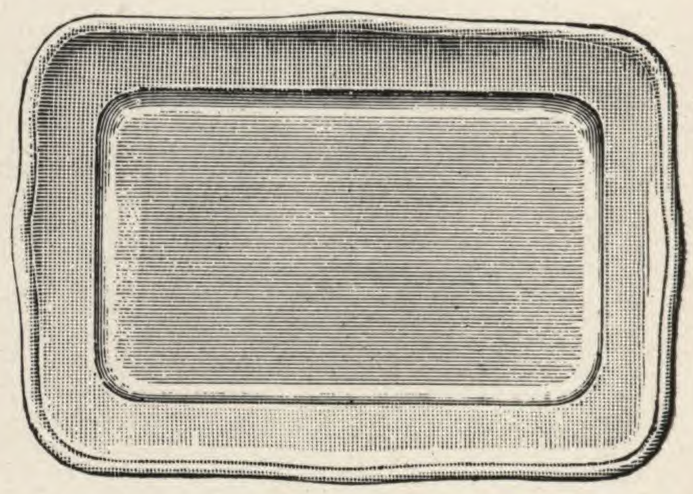
Oval Shape

No. 1175 ..... Length, 6 in.
No. 1176 ..... Length, 6¾ in.
No. 1177 ..... Length, 7¾ in.
No. 1178 ..... Length, 8½ in.
No. 1179 ..... Length, 9½ in.
No. 1180 ..... Length, 10¼ in.
No. 1181 ..... Length, 11¼ in.
No. 1182 ..... Length, 12¼ in.
No. 1183 ..... Length, 13¾ in.
No. 1184 ..... Length, 14¾ in.
No. 1185 ..... Length, 16⅞ in.
No. 1186 ..... Length, 19 in.

PLATTERS — Rolled Edge

Oval Shape

No. 1187 ..... Length, 6¾ in.
No. 1188 ..... Length, 7¾ in.
No. 1189 ..... Length, 8⅞ in.
No. 1190 ..... Length, 9⅜ in.
No. 1191 ..... Length, 10½ in.
No. 1192 ..... Length, 11⅛ in.
No. 1193 ..... Length, 12 in.
No. 1194 ..... Length, 13¼ in.
No. 1195 ..... Length, 14¾ in.
No. 1196 ..... Length, 16⅞ in.
No. 1197 ..... Length, 19 in.



PLATTERS — Half Thick

Square Shape

No. 1212 ..... Length, 7⅛ in.
No. 1213 ..... Length, 8½ in.
No. 1214 ..... Length, 9⅝ in.
No. 1215 ..... Length, 10¾ in.
No. 1216 ..... Length, 12¾ in.
No. 1217 ..... Length, 14⅝ in.
No. 1218 ..... Length, 16½ in.
No. 1219 ..... Length, 18½ in.

All these articles are in regular "Open Stock" and every piece is "first selection." We do not carry "Seconds." Sizes given are actual measurements or capacities.

Greenwood Vitrified Hotel China

HANDLED AND UNHANDLED MUSTARDS



"Vienna" Shape
With handle

1481.....Holds 3½ oz.



"Vienna" Shape
Without handle

1482.....Holds 3¼ oz.



"Barrel" Shape
Without stand

1483.....Holds 3¼ oz.



Round Shape
Very durable

1484.....Holds 4 oz.

ICE CREAM DISHES



Thick

1264.....Diam., 3⅞ in.
1265.....Diam., 4½ in.
1266.....Diam., 5 in.
1267.....Diam., 5½ in.

Half Thick

1268.....Diam., 3⅞ in.
1269.....Diam., 4½ in.
1270.....Diam., 5 in.
1271.....Diam., 5½ in.



Rolled Edge

1272.....Diam., 3⅞ in.
1273.....Diam., 4½ in.
1274.....Diam., 5 in.
1275.....Diam., 5½ in.

SHELL ICE CREAM DISH

Half thick. Regular style. Solid handle. Fluted bowl

1276.....Diam., 5⅜ in.



BLUE DELFT
No. 50

Diameter, 10⅜ in. 3 compartments



BLUE WILLOW
SPECIAL LUNCH PLATES

No. 51.....Diameter, 11½ in.



BLUE WILLOW
No. 53

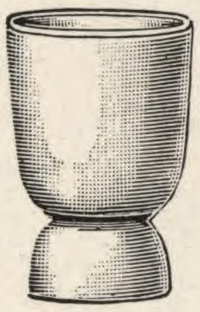
Diameter, 10⅜ in. 3 compartments

EGG AND CUSTARD CUPS



Without Handle, Thick

1474.....Holds 2½ oz.
1475.....Holds 4 oz.
1476.....Holds 6 oz.



Double Egg Style
For one, two or three eggs

1477.....



Single Egg Style
Very neat

1478.....



With Handle, Half Thick

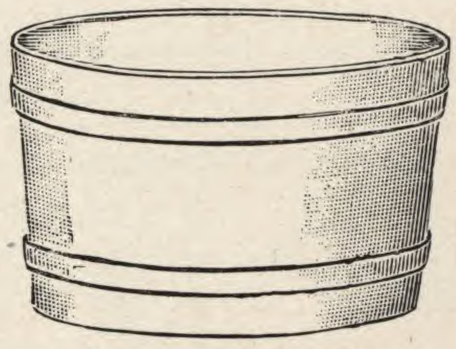
1479.....Holds 5 oz.
1480.....Holds 7 oz.



SHELL PICKLE DISH

Half thick. Fluted or shell body

1320.....Length, 7½ in.



ICE OR BUTTER TUB

Heavy weight, plain. For cracked ice and individual butter patties

1332.....Diam., 8½ in.
1333.....Diam., 9½ in.

Greenwood Vitrified Hotel China

HANDLED AND UNHANDLED INDIVIDUAL CREAMERS



"AMERICAN"
Plain Shape
1226....Holds 2 oz.
1227....Holds 3 oz.
1228....Holds 3½ oz.
1229....Holds 5½ oz.



"VIENNA"
Tall Shape
Fancy bottom
Popular style
1230....Holds 1½ oz.
1231....Holds 2¼ oz.



"SAXON"
Pitcher Shape
Very heavy
For very hard usage
1232....Holds 2 oz.
1233....Holds 5 oz.



"TANKARD"
Very heavy
Solid handle; for lunch room, etc.
1234....Holds 1¼ oz.
1235....Holds 2 oz.



"ROCAILLE"
Pitcher Shape
Medium weight
Attractive handle
1236....Holds 2 oz.
1237....Holds 2½ oz.
1238....Holds 4 oz.
1239....Holds 5 oz.



"SAXON"
Low Pitcher Shape
Very heavy
For lunch room use, etc.
1240....Holds 2 oz.



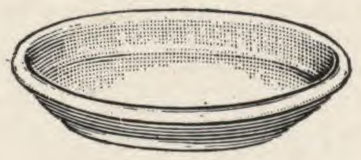
"TANKARD"
Double lip, very heavy.
Used in lunch rooms, restaurants, etc.
1241....Holds 1¼ oz.
1242....Holds 2 oz.



"VIENNA"
Tall Shape
Unhandled
Fancy bottom
Medium heavy
1243....Holds 1½ oz.
1244....Holds 2¼ oz.



"SAXON"
Double lip, very heavy
Popular lunch room style
1245....Holds 2 oz.



FRUIT OR SAUCE DISHES

Thick
1257.....Diam., 4¾ in.
1258.....Diam., 5 in.
1259.....Diam., 5¼ in.

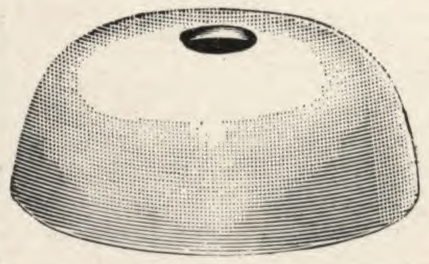
Half Thick
1260.....Diam., 4¾ in.
1261.....Diam., 5¼ in.



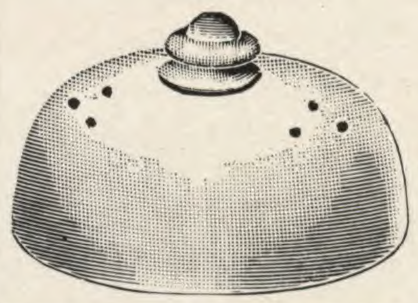
Rolled Edge
1262.....Diam., 5¼ in.
1263.....Diam., 5⅝ in.



OATMEAL BOWL
Plain Shape
Rolled edge
Standard everywhere
1282...Diam., 5⅞ in.



CAKE COVER
Half Thick
Plain Shape
With center hole on top
1321...Diam., 6½ in.



CAKE COVER
Half Thick
Plain Shape
With knob at top for lifting; pierced air holes around edge.
1322...Diam., 6½ in.



COMPOTES
Plain Shape
High foot
1316...Diam., 6½ in.
1317...Diam., 7⅜ in.
1318...Diam., 8¾ in.
1319...Diam., 9½ in.



BOX OR SQUARE SUGAR BOWL
Medium heavy weight, side knobs of fancy design. For restaurant, hotel or lunch room uses.
1325.....Holds ½ lb.
1326.....Holds ¾ lb.
1327.....Holds 1¼ lb.



PITCHERS
"Rocaille" Shape
1246.....Holds 9 pt.
1247.....Holds 5⅓ pt.
1248.....Holds 3½ pt.
1249.....Holds 3 pt.
1250.....Holds 2 pt.
1251.....Holds 1 pt.
1252.....Holds ½ pt.



ICE WATER PITCHERS
"Rocaille" Shape
Heavy weight, with bar across spout or lip to hold in the ice.
1253.....Holds 9 pt.
1254.....Holds 5½ pt.



BELL BOY PITCHERS
Standard Shape
Heavy weight
1255.....Holds 2¾ pt.
1256.....Holds 2¼ pt.



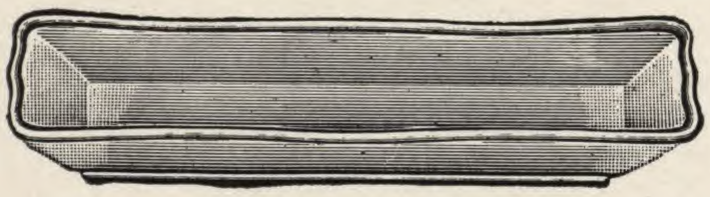
FOOTED OYSTER BOWLS
Thick
For oyster stew, etc.
1283.....Diam., 4½ in.
1284.....Diam., 5⅛ in.
1285.....Diam., 5⅝ in.
1286.....Diam., 6 in.
1287.....Diam., 6⅞ in.
Half Thick
Used for best restaurant service
1288.....Diam., 5 in.
1289.....Diam., 5½ in.
1290.....Diam., 6⅛ in.



LOW FOOTED BOWLS
Thick
For oyster stew, etc.
1307.....Diam., 4⅜ in.
1308.....Diam., 5⅛ in.
1309.....Diam., 6 in.
1310.....Diam., 6½ in.
Half Thick
For oyster stew, etc.
1311.....Diam., 5⅛ in.
1312.....Diam., 6 in.
1313.....Diam., 6½ in.

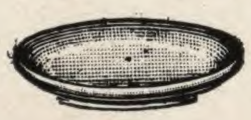


PLAIN NAPPIES
Half Thick
1277.....Diam., 5¼ in.
1278.....Diam., 6⅜ in.
1279.....Diam., 7 in.
1280.....Diam., 7½ in.
1281.....Diam., 9½ in.



CELERY TRAY — Half Thick
Fancy Oblong Shape
Deep style. Standard everywhere
1147.....Length, 11½ in.

INDIVIDUAL BUTTER DISHES



Plain Coupe Shape
1220....Diam., 2⅝ in.
1221....Diam., 3 in.
1222 (Thick)
Diam., 3⅜ in.

Rolled Edge
Standard style
1223....Diam., 2¾ in.
1224....Diam., 3¼ in.



Thin rim
A very popular style
1225....Diam., 3½ in.
Delmonico



ROUND SUGAR BOWL
Very heavy. Side knobs. For lunch rooms, restaurants, etc.
1328.....Holds ½ lb.
1329.....Holds 1 lb.
1330.....Holds 1¼ lb.
1331.....Holds 1½ lb.



FOOTED SALAD BOWLS
Thick
1291.....Diam., 6½ in.
1292.....Diam., 7⅛ in.
1293.....Diam., 8⅛ in.
1294.....Diam., 9 in.
1295.....Diam., 9⅞ in.
Half Thick
1296.....Diam., 5¾ in.
1297.....Diam., 6½ in.
1298.....Diam., 7⅛ in.
1299.....Diam., 8⅛ in.
1300.....Diam., 9 in.
1301.....Diam., 9⅞ in.
Rolled Edge
1302.....Diam., 6½ in.
1303.....Diam., 7⅛ in.
1304.....Diam., 8⅛ in.
1305.....Diam., 9 in.
1306.....Diam., 9⅞ in.



ROUND INDIVIDUAL SUGAR BOWL
Round Shape
With cover, for powdered sugar; side knobs; heavy weight.
1323.....Holds ½ lb.
Same without cover
1324

Greenwood Vitrified Hotel China



M. and M. COFFEE CUP, $2.10 DOZEN

The most approved and widely adopted shape on the market. Genuine Greenwood Vitrified Hotel China with an unsurpassed glaze and finish. Medium light weight, but made strong enough to withstand the hard knocks of every-day use in the hotel and restaurant. The strong block handle is gracefully shaped, but will not snap off at a light knock like so many of the light handles on cheaper cups. Holds 8 oz.

No. 1334 Cups.....Per dozen
No. 1335 Saucers.....Per dozen

HANDLED TEACUPS AND SAUCERS



"Baltimore" Shape
Half Thick
1466.....Holds 7 oz.

"Baltimore" Saucers
1467.....

THICK HANDLED COFFEE CUPS AND SAUCERS



"Saxon" Shape
1336.....Holds 9½ oz.

"Saxon" Saucers
1337.....



"Conic" Shape
Medium size
1440.....Holds 7 oz.

"Conic" Saucers
1441.....



"Hotel" Shape
Medium size
1448.....Holds 8½ oz.

"Hotel" Saucers
1449.....



"Extra" Shape
1338.....Holds 10 oz.

"Extra" Saucers
1339.....



"Hotel" Shape
1442.....Holds 8 oz.

"Hotel" Saucers
1443.....



"Tulip" Shape
Large size
1454.....Holds 13 oz.

"Tulip" Saucers
1455.....

"Tulip" Shape
Medium size
1456.....Holds 9 oz.

"Tulip" Saucers
1457.....



"Ovide" Shape
Without cover
Holds 8½ oz.
1458.....Cups
1459.....Saucers

HALF THICK HANDLED COFFEE CUPS AND SAUCERS



"Philadelphia" Shape
1460.....Holds 8 oz.

"Philadelphia" Saucers
1461.....



"K. & T." Shape
Medium size
1462.....Holds 9 oz.

"K. & T." Saucers
1463.....



"Saxon" Shape
Thin
1464.....Holds 9 oz.

"Saxon" Saucers
1465.....



Ovide "K. & T." Shape
Heavy handle
1468.....Holds 6 oz.

Ovide "K. & T." Saucers
1469.....



TULIP BOWLS
Thick
1314.....Diam., 4⅜ in.
1315.....Diam., 5 in.

AFTER-DINNER CUPS AND SAUCERS



"Saxon" Shape
Thin
1444.....Holds 4½ oz.

"Saxon" Saucers
1445.....



"Saxon" Shape
Half Thick
1446.....Holds 3½ oz.

"Saxon" Saucers
1447.....

HANDLED MUGS

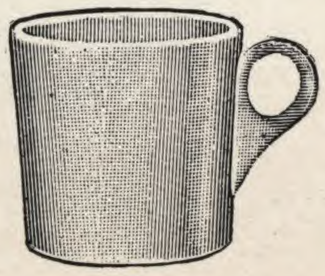
DAIRY MUGS
Handled

1470.....Holds 8 oz.
1471.....Holds 12 oz.



BUFFET MUG
Handled

1472.....Holds 8 oz.



SPECIAL HALL WHITE VITRIFIED MUG
1473 Holds 8 oz.....Dozen,





"Saxon" Shape
Medium size
1450.....Holds 9½ oz.

"Saxon" Saucers
1451.....



"Philadelphia" Shape
Medium weight
1452.....Holds 8 oz.

"Philadelphia" Saucers
1453.....

Hall's Vitrified Fireproof Cooking China

Brown or Green Outside, White Inside. Leadless Glaze. Cannot Craze or Absorb Moisture

Hall's Vitrified White Body Fireproof Cooking China is acid proof and fireproof and will stand all possible changes in temperature. In durability it is unsurpassed. Even more important a feature is the fact that Hall's Cooking China cannot craze. The advantage of this, from a sanitary standpoint, is easily understood. The body and glaze of Hall's Cooking China are produced at one firing under a heat exceeding 2400 degrees. The result is a china that is absolutely non-absorbent — a sanitary feature of the greatest importance. All items carried in stock in Boston for immediate shipment.



CUSTARDS
Brown Color
Standard Shape

0 -B.....2½ in.....Per Doz.
1 -B.....2⅞ in.....Per Doz.
1½-B.....3½ in.....Per Doz.
2 -B.....3⅜ in.....Per Doz.
3 -B.....3⅞ in.....Per Doz.

CUSTARD
Green Color, Standard Shape

0 -G.....2½ in.....Per Doz.
1 -G.....2⅞ in.....Per Doz.
1½-B.....3½ in.....Per Doz.
2 -B.....3⅜ in.....Per Doz.
3 -B.....3⅞ in.....Per Doz.



INDIVIDUAL BEAN POT
Brown Color

1-B.....2¾ in.....Per Doz.
2-B.....3 in.....Per Doz.

INDIVIDUAL BEAN POT
Green Color

1-G.....2¾ in.....Per Doz.
2-G.....3 in.....Per Doz.



PETITE MARMITE COVERED
Brown Color

0-B..... ½ pt.....Per Doz.
1-B.....1 pt.....Per Doz.
2-B.....1½ pt.....Per Doz.
3-B.....2 pt.....Per Doz.

PETITE MARMITE COVERED
Green Color

0-G..... ½ pt.....Per Doz.
1-G.....1 pt.....Per Doz.
2-G.....1½ pt.....Per Doz.
3-G.....2 pt.....Per Doz.



COCOTTES
Brown Color
For Entrees, etc.

2-B Diam. 3⅞ in.....Per Doz.
3-B Diam. 4½ in.....Per Doz.

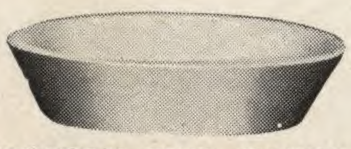


POT PIE OR PUDDING DISHES
Brown Color

0-B Diam. 4½ in.....Per Doz.
1-B Diam. 5¼ in.....Per Doz.
2-B Diam. 5⅞ in.....Per Doz.
3-B Diam. 6½ in.....Per Doz.

POT PIE OR PUDDING DISH
Green Color

0-G Diam. 4½ in.....Per Doz.



BOSTON OVAL BAKER
Brown Color. For Chicken Pie

50-B Length 6 in.....Per Doz.



ROUND AU GRATIN DISHES
Brown Color
Extra Heavy Weight

11-B Diam. 4½ in.....Per Doz.
12-B Diam. 5½ in.....Per Doz.
13-B Diam. 6¼ in.....Per Doz.

ROUND AU GRATIN DISHES
Green Color
Extra Heavy Weight

13-G Diam. 6¼ in.....Per Doz.

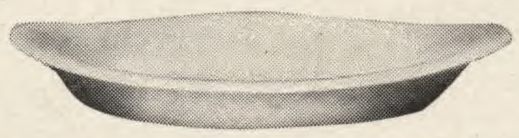


FRENCH ROUND SHIRRED EGG DISHES
Brown Color

2-B Diam. 5¼ in.....Per Doz.
3-B Diam. 5⅞ in.....Per Doz.
4-B Diam. 6½ in.....Per Doz.
5-B Diam. 7⅛ in.....Per Doz.

FRENCH ROUND SHIRRED EGG DISHES
Green Color

2-G Diam. 5¼ in.....Per Doz.
3-G Diam. 5⅞ in.....Per Doz.
4-G Diam. 6½ in.....Per Doz.
5-G Diam. 7⅛ in.....Per Doz.

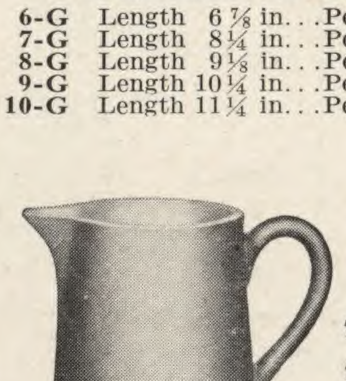


OVAL AU GRATIN DISHES
Brown Color. French Shape

6-B Length 6⅞ in....Per Doz.
7-B Length 8¼ in....Per Doz.
8-B Length 9⅛ in....Per Doz.
9-B Length 10¼ in....Per Doz.
10-B Length 11¼ in....Per Doz.

OVAL AU GRATIN DISHES
Green Color. French Shape

6-G Length 6⅞ in...Per Doz.
7-G Length 8¼ in...Per Doz.
8-G Length 9⅛ in...Per Doz.
9-G Length 10¼ in...Per Doz.
10-G Length 11¼ in...Per Doz.



TANKARD SHAPE CREAMER
Brown Color

Per Doz.
77-B 3 oz.
78-B 5 oz.
79-B 7 oz.

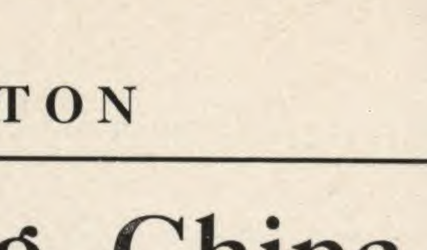


FRENCH SHAPE TEA POT
Brown Color

91-B.....10 oz.....Per Doz.
92-B.....14 oz.....Per Doz.
92½-B.....18 oz.....Per Doz.

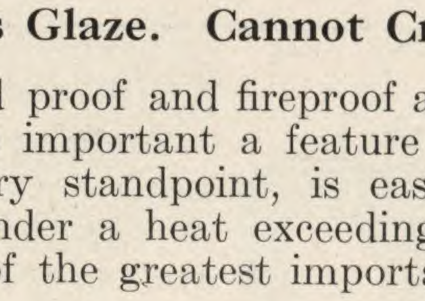
Hall's "Boston" Tea or Coffee Pot

The favorite style squat bowl tea or coffee pot for all general hotel, restaurant or hospital use. Genuine Hall Vitrified Fireproof ware, snow white inside and either rich brown or green outside. Has extra strong spout and handle and deep set cover which will not fall out while pouring.



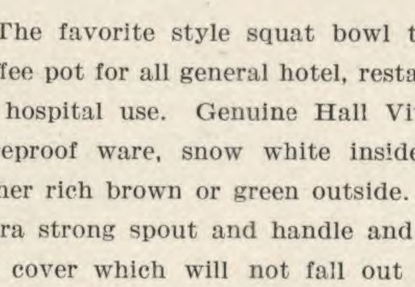
Brown Color. Sunken Cover

9-B..... 7 oz.....Per Doz.
10-B..... 8 oz.....Per Doz.
11-B.....10 oz.....Per Doz.
12-B.....16 oz.....Per Doz.



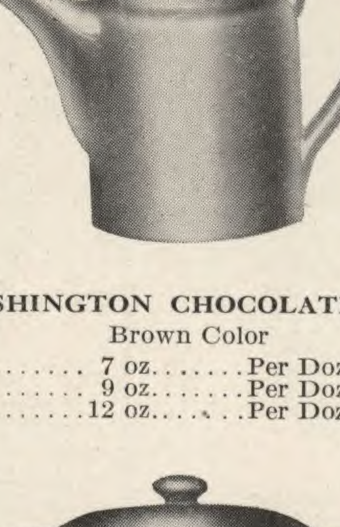
WASHINGTON CHOCOLATE POT
Brown Color

49-B..... 7 oz.....Per Doz.
50-B..... 9 oz.....Per Doz.
51-B.....12 oz.....Per Doz.



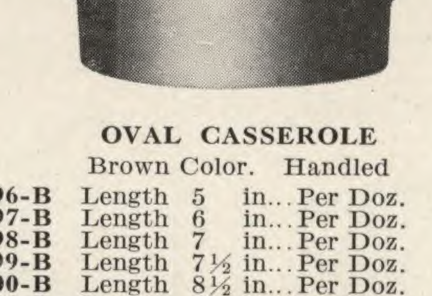
OVAL CASSEROLE
Brown Color. Handled

96-B Length 5 in...Per Doz.
97-B Length 6 in...Per Doz.
98-B Length 7 in...Per Doz.
99-B Length 7½ in...Per Doz.
100-B Length 8½ in...Per Doz.
101-B Length 9½ in...Per Doz.
102-B Length 10¼ in...Per Doz.
103-B Length 11¼ in...Per Doz.



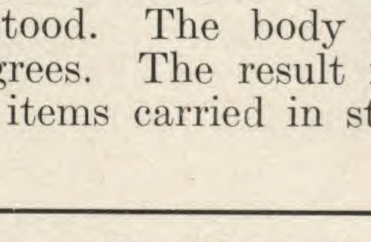
ASTORIA SPITTOON
Green Color

Diam. 7 in.....Per Doz.



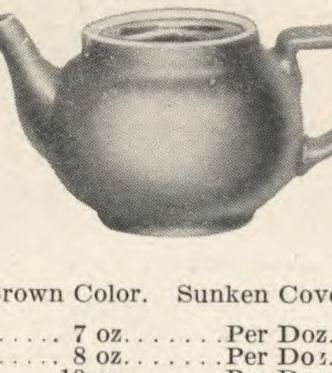
CHICAGO TEA OR COFFEE POT
Brown Color

39-B..... 7 oz.....Per Doz.
40-B..... 8 oz.....Per Doz.
41-B..... 10 oz.....Per Doz.
42-B..... 16 oz.....Per Doz.



PORTLAND TEA OR COFFEE POT
Brown Color

80-B.....8 oz.....Per Doz.



CALIFORNIA HOT WATER OR COFFEE POT
Brown Color

100-B..... 8 oz.....Per Doz.
101-B.....10 oz.....Per Doz.
102-B.....12 oz.....Per Doz.

CALIFORNIA HOT WATER OR COFFEE POT

100-G..... 8 oz.....Per Doz.
101-G.....10 oz.....Per Doz.
102-G.....12 oz.....Per Doz.



INDIVIDUAL COVERED STEW POT
Brown Color. Loop Side Handles

31-B 4½ in. 9 oz. Per Doz.
32-B 5¼ in. 12 oz. Per Doz.

INDIVIDUAL COVERED STEW POT

31-G 4½ in. 9 oz. Per Doz.
32-G 5¼ in. 12 oz. Per Doz.



CHILI BOWL
Brown Color

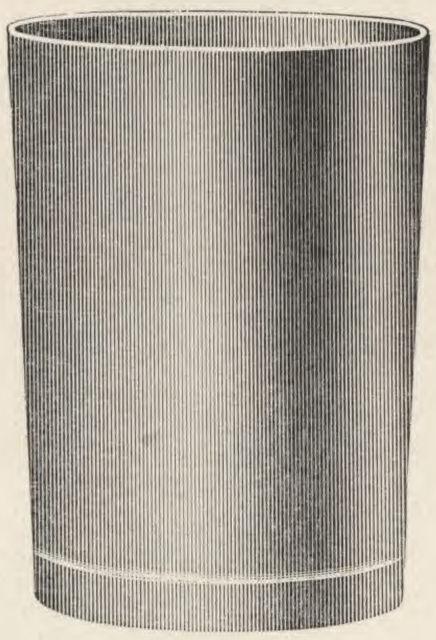
Per Doz.
1-B 5 oz.....
2-B 7 oz.....

Glassware Leaders

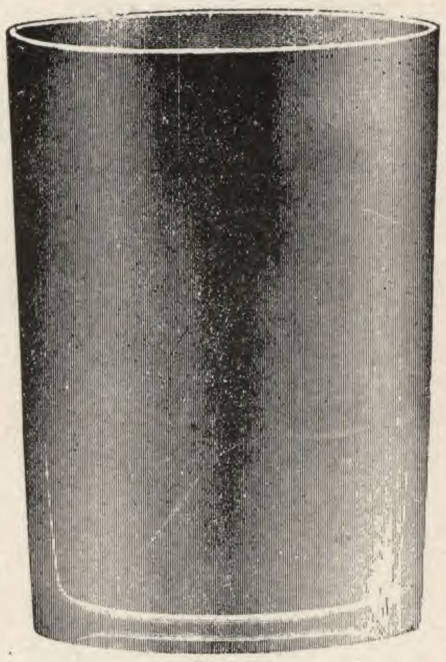
Pressed and Blown



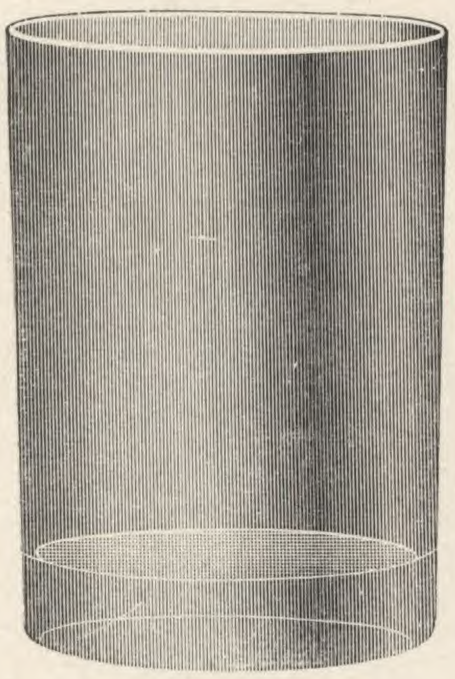
Medium Weight
Plain
X-1
Capacity, 8 oz.



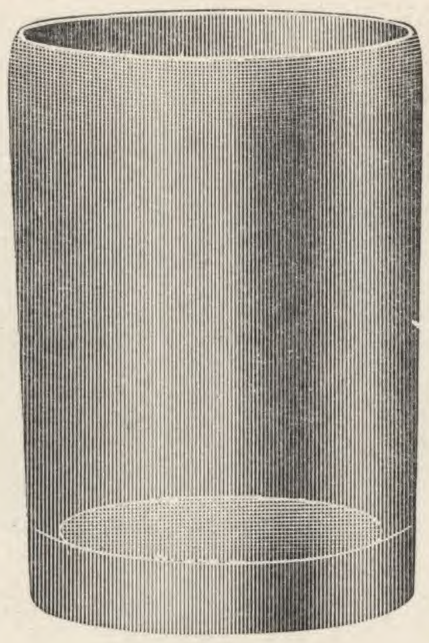
Medium Weight
Best Quality Clear
X-111
Capacity, 8 oz.



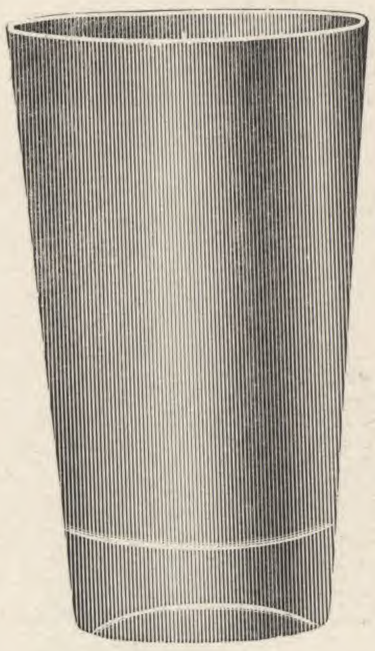
X-506
Capacity, 9 oz.



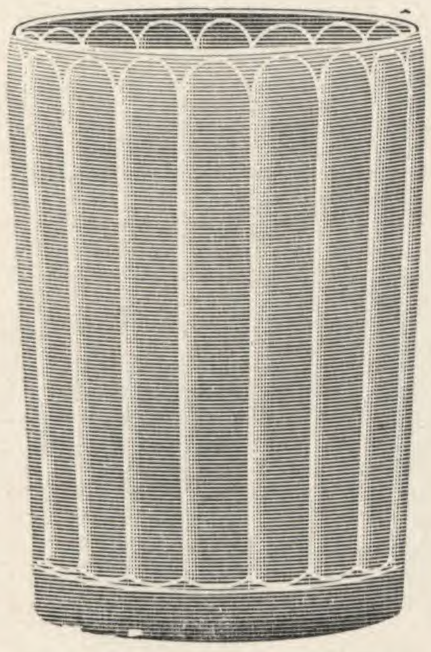
Heavy Weight
Clear Glass
X-1204
Capacity, 7 oz.



Heavy Weight
Cupped-in Top
X-425
Capacity, 8 oz.



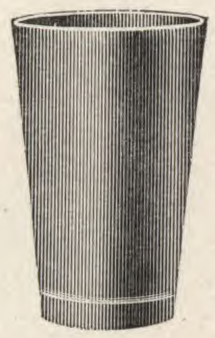
Sham Soda
For Iced Tea or Coffee
X-128
Capacity, 12 oz.



Medum Weiight
Optic
X-2
Capacity, 7½ oz.



X-1157
Capacity, 6 oz.



Medium Weight
Tapered Milk Tumbler
X-13
Capacity, 6 oz.

All these tumblers are packed six dozen to a carton, eliminating straw and heavy handling.

Sherbets, Egg Cups, Oyster Cocktails, Grapefruits Finger Bowls, Footed Sherbets



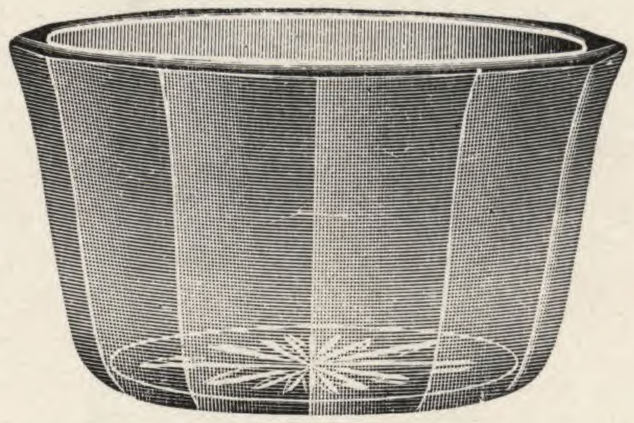
Grapefruit
No. X-500



Footed Sherbet
No. X-16099



Footed Sherbet
No. X-16302



Pressed Ground Optic Finger Bowl
No. X-1000



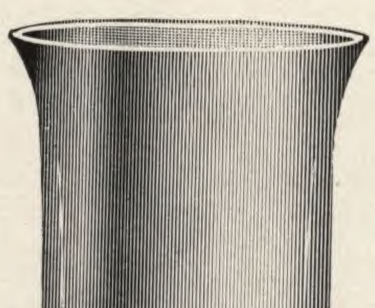
Footed Egg Cup
No. X-14097



Handled Plain Lemonade
No. X-8908



Pressed Plain Oyster Cocktail
No. X-456



Pressed Ground Oyster Cocktail
No. X-135

Oil and Vinegar Cruets, Salt and Pepper Shakers



Oil and Vinegar Cruet

X-5723

Capacity, 6 oz.



Oil and Vinegar Cruet

X-5740

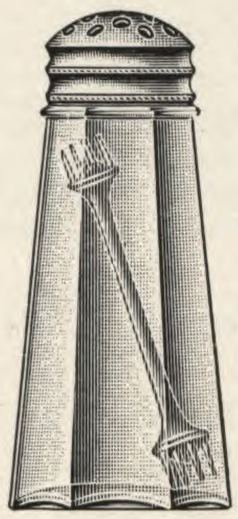
Capacity, 6 oz.



Oil and Vinegar Cruet

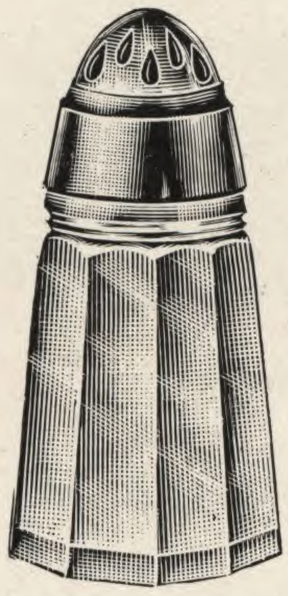
X-5737

Capacity, 6 oz.



Salt and Pepper Shaker

X-237



Salt and Pepper Shaker

X-111124



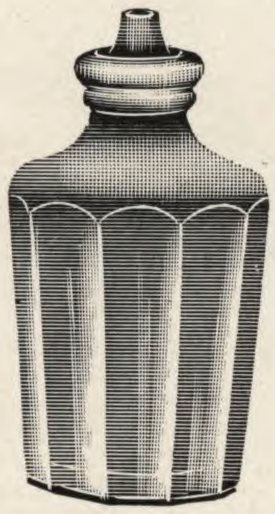
Salt and Pepper Shaker

X-0295



Large Salt and Pepper Shaker

X-163



Squirt Oil Cruet

X-200

Capacity, 8 oz.



Medium Salt and Pepper Shaker

X-155

Pressed Glassware for the Dining Room



Tankard Pitcher

	Capacity
X-100	1 pint
X-200	2 pint
X-300	3 pint
X-400	4 pint



Water Bottle

Plain

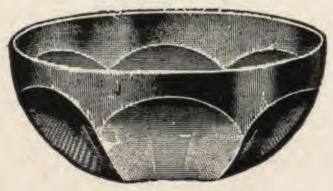
X-25



Water Bottle

Optic

X-1000



Optic Finger Bowl

X-800

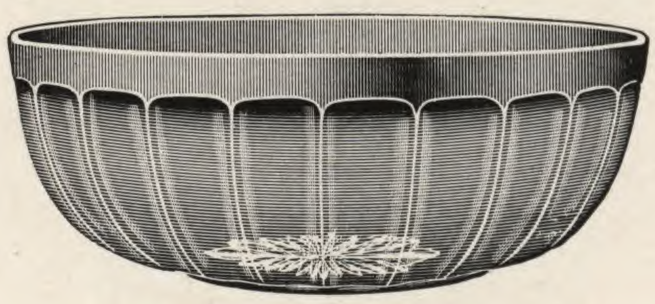
Dimensions, 4½ x 2½ in.



Hall Boy Pitcher

X-410

Capacity, 2½ pints



Fruit Bowl

X-744

Dimensions, 8 x 3 in.



Cake Stands

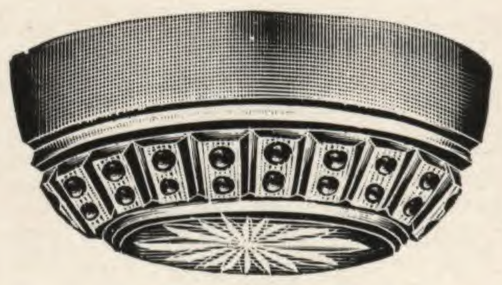
	Dimensions
X- 08	8 x 7½ in.
X- 09	9 x 7½ in.
X-010	10 x 8 in.
X-011	11 x 8 in.
X-012	12 x 8½ in.
X-014	14 x 9½ in.



Colonial Pitcher

X-235

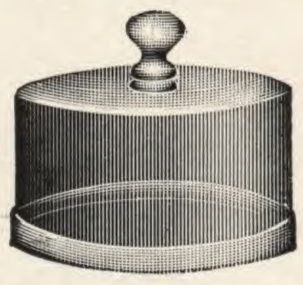
Capacity, 2½ pints



Virginia Nappie

X-50

Dimensions, 8½ x 3¾ in.



Cake Covers

	Dimensions
X-8	8 x 4¾ in.
X-9	9 x 5¼ in.
X-10	10 x 5¼ in.
X-11	11 x 5½ in.
X-12	12 x 7 in.
X-14	14 x 8½ in.



METALGLAS

THE BRIGHTENER

One polish for all purposes. Contains no acids, grit or ammonia. Can be used with absolute safety on silver, gold, glassware, nickel, brass, copper, aluminum, windows, mirrors, tile, marble and onyx. Metalglas in paste form in the following sizes:

Numbers	Sizes
1002	1 pound
1003	5 pound

Napkin Stands and Sugar Bowls



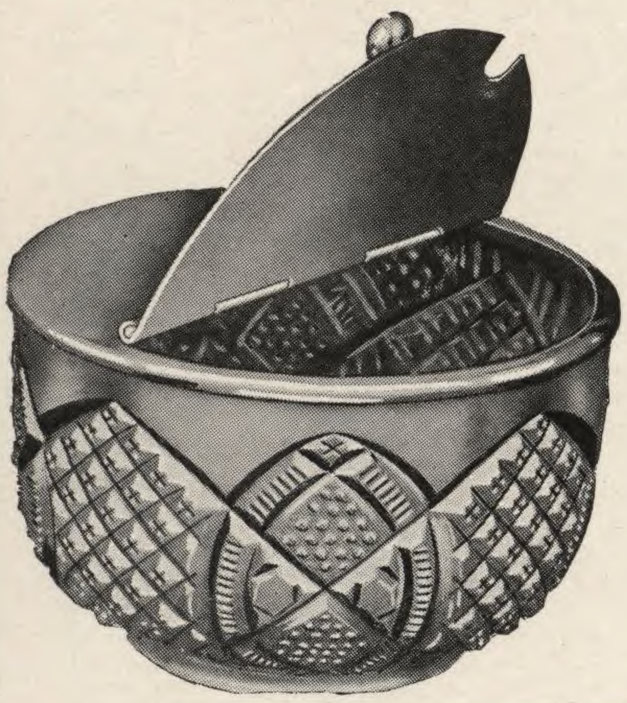
Colonial Glass Sugar

With Nickel Plated Silver Cover

Per Dozen

T-1002 Glass Bowls 6 in.....

T-1003 Glass Bowls 4 in.....



Glass Sugar Bowl

Solderless Top

Per Dozen

T-1004 Glass Bowls 6 in.....

T-1005 Glass Bowls 4 in.....



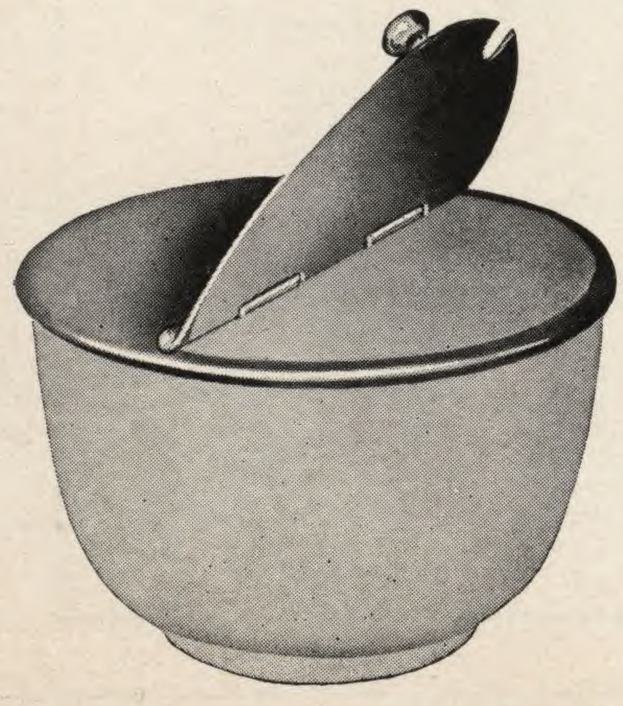
Vitrified China Sugar Bowls

Nickel Plated Cover

Per Dozen

T-1008 Maroon band, 6-in.....

T-1009 Green band, 6-in.....



Vitrified White China Sugar Bowls

With Nickel Silver Covers

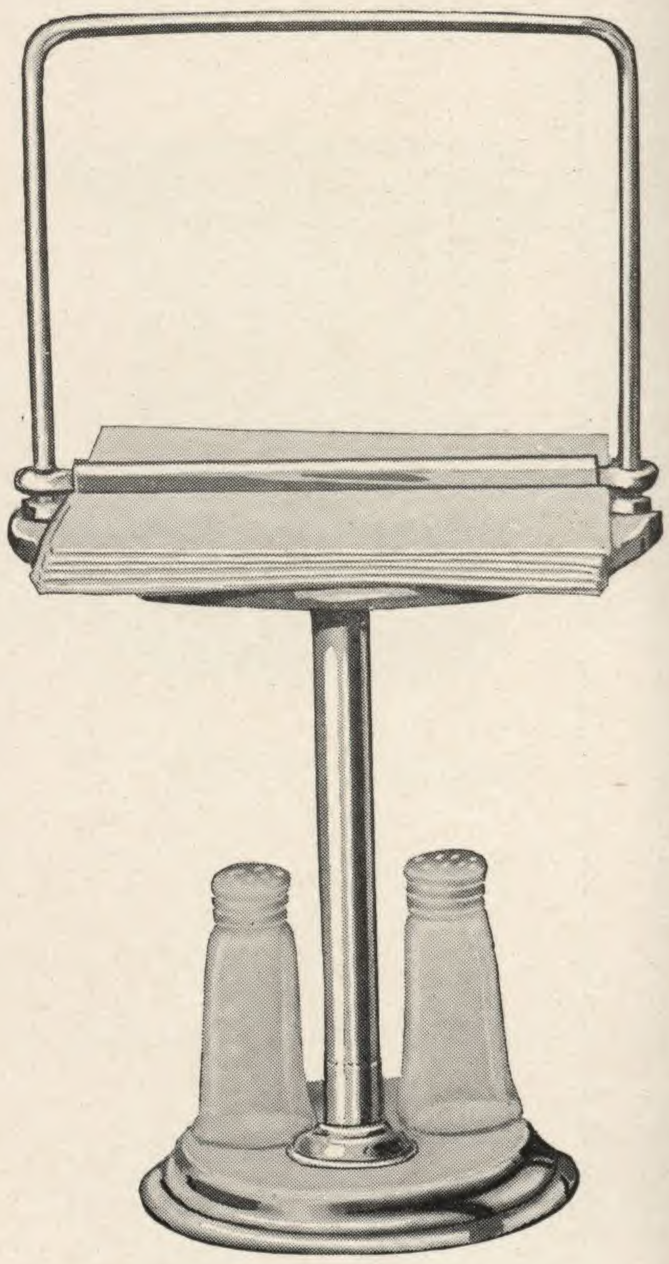
Per Dozen

T-1010 China Bowls, 6-in.....

T-1011 China Bowls, 4-in.....

Standard Napkin Stand

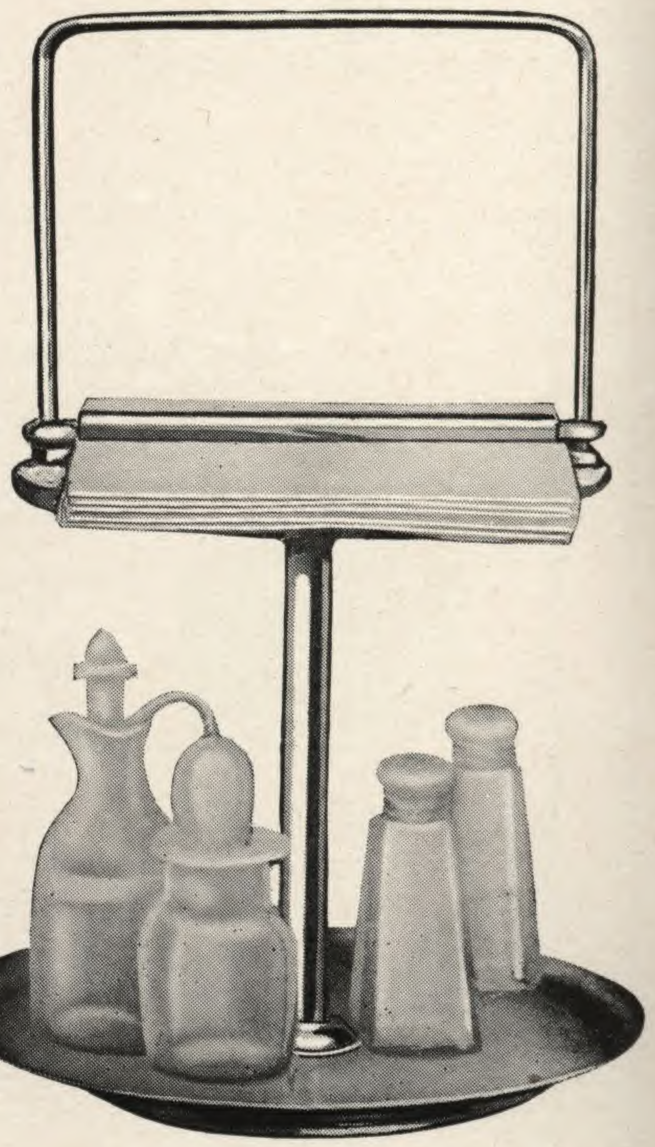
Heavily constructed and especially effective for holding paper or linen napkins. Made of heavy gauge brass with sliding weight bar which keeps an even pressure on the napkins. The loaded base is flat and has sufficient space for holding salt and pepper. The round napkin pan on top is 8 inches in diameter. Total height of the fixture is 16 inches.



T-1001 Nickel Plated.....Each,

Improved Napkin Stand

This is identical in style and construction with our No. T-1001 shown except that the loaded base is fitted with a bar or pan for holding salt and pepper shakers, vinegar bottles, etc. This is 9½ inches in diameter, and has a flange at the top so that articles are not brushed off.



T-1006 Nickel Plated.....Each,

T-1007 Silver Plated.....Each,

Items To Save Money On!



Cast Iron Vegetable Insert

	Fits Opening	Cap.	Price
C	5 in.	1¼ qt.	
C	6½ in.	3¾ qt.	
C	8½ in.	6½ qt.	
C	9 in.	7½ qt.	
C	9½ in.	9½ qt.	
C	10½ in.	10 qt.	



Hall China Insert

	Fits Opening	Cap.	Price
C	6 in.	2 qt.	
C	6½ in.	3 qt.	
C	8 in.	5 qt.	
C	8½ in.	5½ qt.	
C	9 in.	6 qt.	
C	9½ in.	7 qt.	
C	10 in.	8 qt.	
C	10½ in.	9 qt.	



White Stone Insert

	Fits Opening	Cap.	Price
C	6 in.	2 qt.	
C	6½ in.	3 qt.	
C	8 in.	5 qt.	
C	8½ in.	5½ qt.	
C	9 in.	6 qt.	
C	9½ in.	7 qt.	
C	10 in.	8 qt.	
C	10½ in.	9 qt.	



Enamel Insert

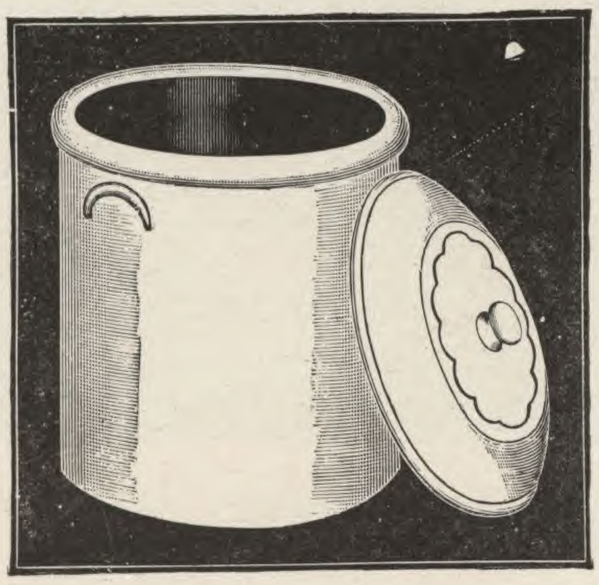
Brown Enamel Outside
White Inside

	Fits Opening	Cap.	Price
C	5 in.	2½ qt.	
C	6½ in.	4 qt.	
C	8½ in.	7 qt.	
C	9 in.	8 qt.	
C	9½ in.	9 qt.	
C	10½ in.	11 qt.	



Hall Bain Marie Jar

	Capacity	Depth	Diam.	Price
C	1 pt.	4⅛ x	3¼	
C	¼ gal.	5½ x	4½	
C	½ gal.	7 x	6⅛	
C	1 gal.	7¾ x	7½	
C	2 gal.	9½ x	9½	
C	3 gal.	11 x	11	



Butter Jars and Covers

Made of Vitrified White Stone

	Capacity	Price		Capacity	Price
C	½ gal.		C	4 gal.	
C	1 gal.		C	5 gal.	
C	1½ gal.		C	6 gal.	
C	2 gal.		C	8 gal.	
C	3 gal.		C	10 gal.	



Gravy Boat

Made of Cast Iron
White Enamel Lined

Capacity	Dimensions	Price
2¾ qt.	10⅛ x 5¼ x 7¼	



Bakers' Bean Pot

Made of Vitrified White Stone

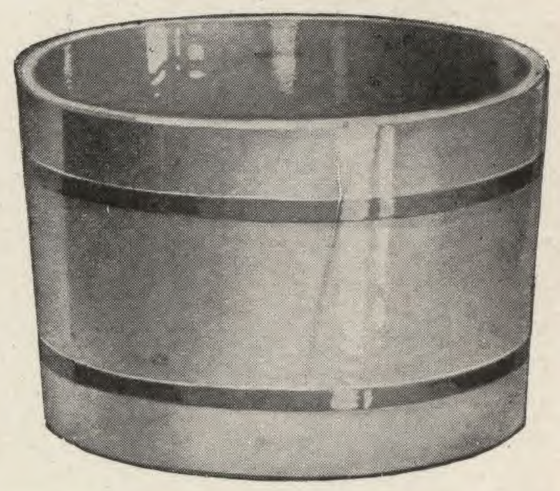
Capacity	Price
8 qt.	

Bean Pot

Genuine Boston
Pattern

	Capacity	Price
C	4 qt.	
C	6 qt.	
C	8 qt.	

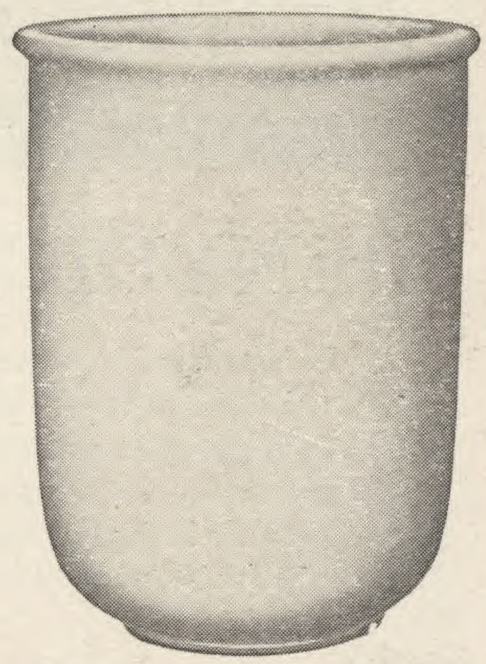




Blue Band Butter Tub

Vitrified Stone Decorated with Blue Band

Diameter	Depth	Price
9½ in.	6¼ in.	Each,



Hall Coffee Urn Jar

	Capacity	Height	Top Diam.	Price
C	2 gal.	12 in.	9	
C	3 gal.	12⅞ in.	10⅛	
C	4 gal.	13⅞ in.	11¼	
C	5 gal.	14⅝ in.	12	
C	6 gal.	15⅛ in.	12¾	
C	8 gal.	16⅝ in.	13¾	
C	10 gal.	18¼ in.	14⅞	
C	12 gal.	19½ in.	16	



Yellow Mixing Bowl

	Capacity	Diameter	Price
C	1 pt.	6 in.	
C	1½ pt.	6⅝ in.	
C	1 qt.	7¾ in.	
C	3 pts.	8½ in.	
C	2 qts.	10¼ in.	
C	4 qts.	11¼ in.	
C	5 qts.	12½ in.	
C	8 qts.	13½ in.	
C	12 qts.	14½ in.	
C	16 qts.	15½ in.	



BENEDICT INDESTRUCTO HOTEL WARE

Indestructo is now made in two grades — Indestructo Standard and Indestructo De Luxe. Indestructo Standard is in use at over 10,000 places where food is served. The base metal of the bodies is 18 per cent nickel silver. A three-eighths-inch reinforcing band at the top and bottom prevents denting, breaking or leaking. Handles and spouts are cast extra heavy and insulators cannot work loose. Indestructo De Luxe is made the same except the entire article including handles and spouts is of 18 per cent nickel silver and completely silver soldered. Indestructo De Luxe is ornamented by three parallel lines on the reinforcing bands.

COFFEE OR TEA POTS. DE LUXE (Silver Soldered)

		Price each
1231	½-pint Pot. Insulated handle as shown	
	Also made as follows:	
1230	1-pint Pot. Insulated handle	
1232	1-pint Pot. Insulated handle. Lift cover	
1233	½-pint Pot. Insulated handle. Lift cover	

SUGARS AND CREAMERS. DE LUXE (Silver Soldered)

1236	Creamer. ⅛ pint (2 oz.)	
	Also made in the following sizes:	
1237	Creamer. 1/16 pint (1 oz.)	
1235	Creamer. ¼ pint (4 oz.)	
1234	Creamer. ½ pint (8 oz.)	
1239	Sugar Bowl. 4 oz.	
	Also made in the following size:	
1238	Sugar Bowl. 10 oz.	

COFFEE OR TEA POTS. STANDARD

1352	1-pint Pot. Insulated handle	
	Also made as follows:	
1354	½-pint Pot. Insulated handle	
1359	1-pint Pot. Plain handle	
1360	½-pint Pot. Plain handle	
1355	½-pint Pot. Lift cover. Insulated handle	
	Also made in the following size:	
1356	1-pint Pot. Lift cover. Insulated handle	

SUGARS AND CREAMERS. STANDARD

		Price each
1367	Creamer. ¼ pint (4 oz.)	
	Also made as follows:	
1368	Creamer. ⅛ pint (2 oz.)	
1366	Creamer. ½ pint (8 oz.)	
1375	Creamer. 1/16 pint (1 oz.)	
1350-H	Creamer. ⅛ pint (2 oz.)	
	Also made as follows:	
1350	Creamer. Without handle	
1364	Sugar Bowl. 10 oz.	
	Also made as follows:	
1314	Sugar Bowl. 4 oz.	
1363	Sugar Bowl. 14 oz.	

MISCELLANEOUS

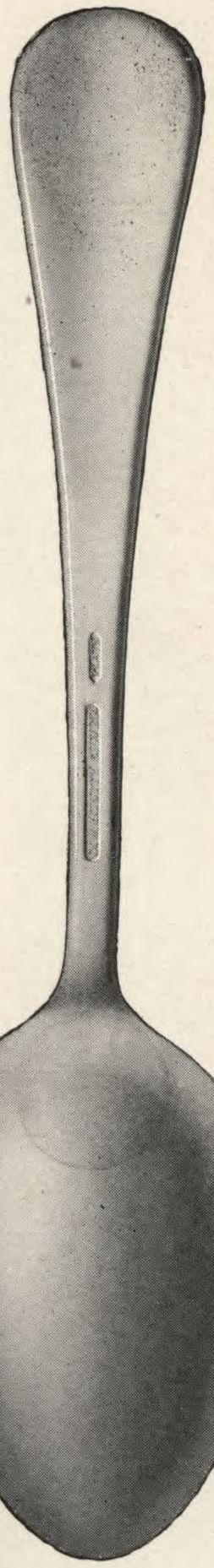
17	Butter Chip. Diameter 2⅝ in.
1287	Salt and Pepper Caster. Glass bottles. Silver frame. Height 2⅜ in.
	Also made as follows:
1285	4-Bottle Caster for oil, vinegar, salt and pepper. Height, 4¾ in.
1286	2-Bottle Caster for oil and vinegar. Height, 2¼ in.
91	Salt or Pepper only
1316	Finger Bowl. For use with or without paper liner
1335	Griddle Cake Cover. Diameter, 6¼ in.

Indestructo makes it possible for all hotels and restaurants to increase business by the greater attractiveness of silver service and at the same time lower their operating costs by putting an end to the constant replacements of china service.

SPECIAL HOTEL FLATWARE

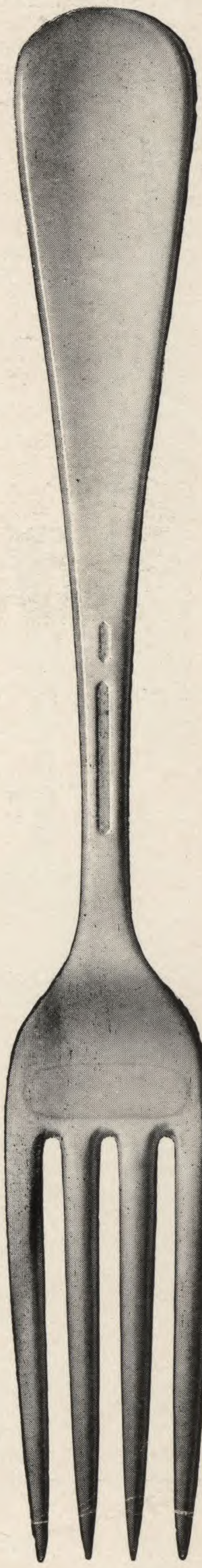
Boylston Pattern

This flatware is especially adapted to hotel and restaurant use. It is heavily plated and substantially constructed to withstand hard usage. The fork tines are especially treated so they will not bend out of shape.





The extra heavy blanks are well plated and have a special silver overlay at the points of greatest wear as on the bowls of spoons, back of forks, etc. This makes it practically wear proof.



Full Standard A1 Plate — With Overlay

		Packed
SPOONS		
Tea	1	Doz. in a plain box
Table	1	" "
Dessert	1	" "
A. D. Coffee	1	" "
5 O'clock Tea	1	" "
Soup	1	" "
Sugar	1	" "
Iced Tea	1	" "
FORKS		
Medium Flat	1	" "
Dessert Flat	1	" "
Oyster	1	" "
Medium Jumbo	½	" "
Dessert Jumbo	½	" "
KNIVES — 12 Dwt.		
S. H. Medium	½	" "
S. H. Dessert	½	" "
MISCELLANEOUS		
Butter Knife	1	" "
Gravy Ladle	1	only in a "
Medium Ladle	1	" "
Ind. Soup Ladle	1	" "
Small Sugar Tongs	1	" "

Nickel Silver, Unplated — Windsor

		Packed
SPOONS		
Tea	1	Doz. in a plain box
Table	1	" "
Dessert	1	" "
Sugar	1	" "
A. D. Coffee	1	" "
5 O'clock Tea	1	" "
FORKS		
Medium Flat	1	" "
Dessert Flat	1	" "
Oyster	1	" "
KNIVES		
S. H. Medium	1	" "
Butter	1	" "

SPECIAL HOTEL FLATWARE

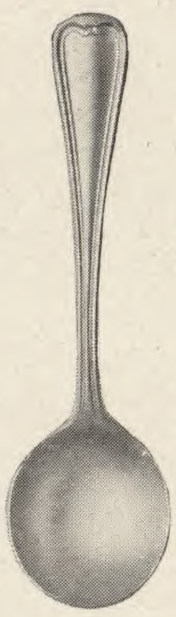
Made in the Shops of the Oneida Community, Ltd.

The Atlantic Design combines beauty with utility. It is made plain and with simple lines, easily cleaned yet still has individuality on the table. All pieces are heavily plated and reinforced with pure silver at the points of greatest wear.

Atlantic Design



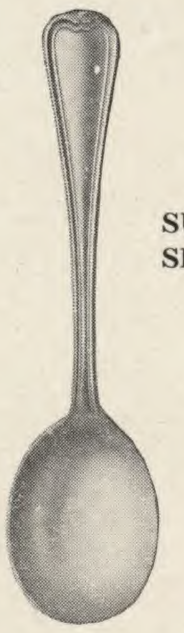
EMBOSSED DINNER KNIFE



BOUILLON SPOON



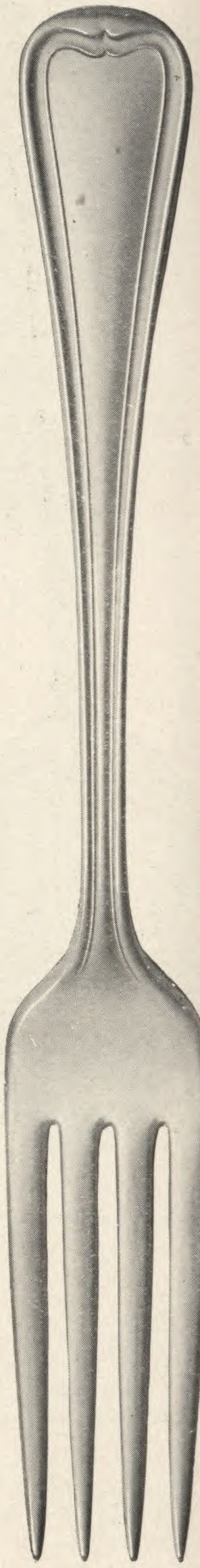
OYSTER FORK



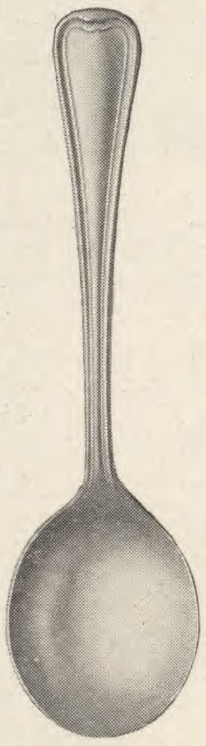
SUGAR SPOON



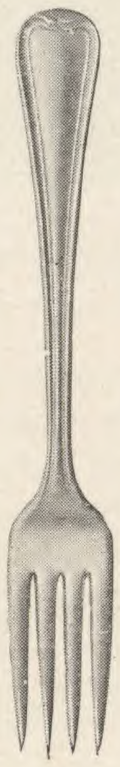
HOLLOW HANDLE DINNER KNIFE



DINNER FORK Full Size



SOUP SPOON



DINNER FORK

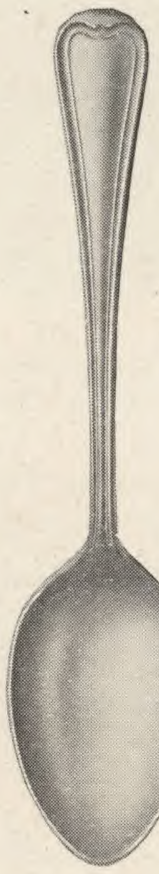
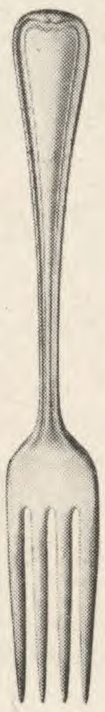


TABLE SPOON



DESSERT FORK

	SPOONS	Packed
26602	Tea	1 Doz. in a plain box
26605	Table	1 " "
26603	Dessert	1 " "
26625	A. D. Coffee	1 " "
26601	5 O'clock Tea	1 " "
26604	Soup	1 " "
26622	Bouillon	1 " "
26650	Sugar	1 " "
26629	Iced Tea	1 " "
	FORKS	
26607	Medium Flat	1 " "
26607b	Medium Flat — short tines	1 " "
26606	Dessert Flat	1 " "
26679	Oyster	1 " "
26688	Individual Salad	1 " "
	KNIFE	
26615	Embossed Medium	½ " "
26616	Embossed Dessert	½ " "
26611	H. H. Medium	½ " "
26609	H. H. Medium — rustless	½ " "
	MISCELLANEOUS	
26697	Butter Spreader	1 " "
26720	Individual Soup Ladle	1 only in a "

All stamping done without charge.

ONEIDA COMMUNITY PAR PLATE

Vernon Design

The Vernon Design has a plain convex shield relieved by an embossed line around the edges. It bears a heavy A-1 plate and is extra plated at the wearing points with a disc of pure silver.



DINNER FORK 1-2 Size



TEASPOON 1-2 Size

SPOONS

Tea
Table
Dessert
Coffee
Round Bowl Soup
Bouillon
Berry
Sugar

FORKS

Dinner
Dessert
Oyster

KNIVES

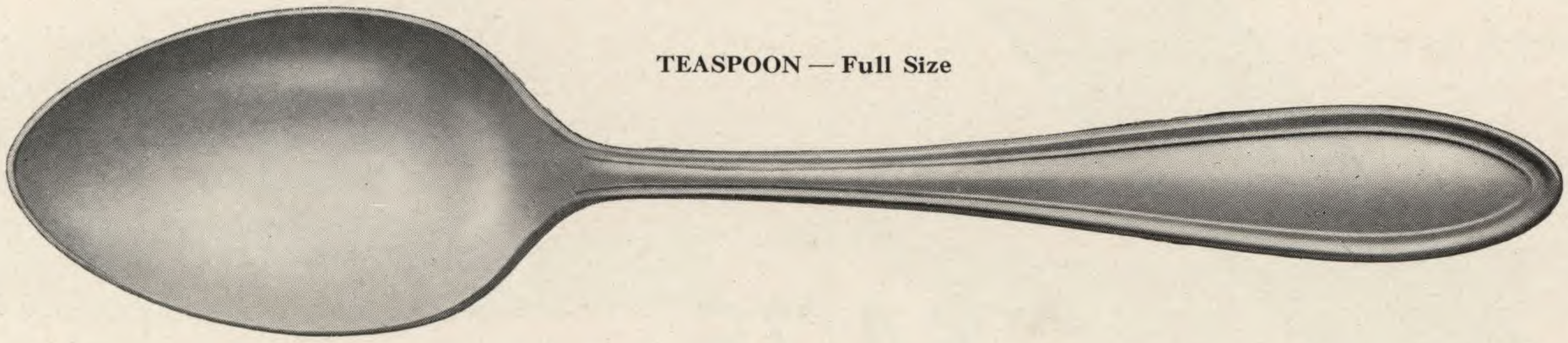
Dinner Hollow Handles
Dessert Hollow Handles
Embossed Dinner
Embossed Dessert
Individual Butter Spreaders

MISCELLANEOUS

Medium Soup Ladle
Sugar Tongs

MOHAWK PATTERN

Half Standard Plate with Overlay



TEASPOON — Full Size

SPOONS

Tea
Table
Dessert
Soup
A. D. Coffee
Bouillon
Iced Tea
Ice Cream
Sugar

FORKS

Medium
Dessert
Oyster
Individual Salad

MISCELLANEOUS

Sugar Tongs
Butter Spreaders
One Portion Ladle

KNIVES

Medium S. H. Emb.
Dessert S. H. Emb.
Medium Hollow Handle
Dessert Hollow Handle
Medium Hollow Handle Stainless
Medium S. H. Emb. Stainless

Stainless Steel Blade Steak Knives

Our Special Stainless Steel Steak Knife

Full Table Size—
9 1-4 inches long

Genuine stainless steel, simitar-shape swaged blade, finest black hard-rubber handle.



Price

$4.75

Per Dozen

The stainless steel knife, for serving steaks, chops, roasts, etc., is fast replacing the plain steel knife because it will not stain, rust or corrode from contact with juices or acids. To clean the blade after using, simply wipe with a damp cloth, then dry.

Our Special Stainless Steel Knife has graceful French simitar-shape blade with swaged back, polished black rubber handle, securely set and reinforced by a heavy bolster. The blade will retain its cutting edge through the hardest service and does not have to be scoured or run through a knife-cleaning machine to brighten.

IMPORTANT. — Do not immerse rubber-handle knives in boiling or extremely hot water as this heats the handle which frequently splits because of expansion under such conditions. Moderately warm water will do the work, then wipe with a dry cloth.

Save your rubber-handle knives by keeping them out of boiling hot water.

Cutlery



Sabatier Handle French Knife

E-68 3 in. blade
E-68 4 in. blade
E-68 5 in. blade
E-68 6 in. blade
E-68 8 in. blade
E-68 10 in. blade
E-68 12 in. blade
E-68 14 in. blade



Riveted Handle French Knife

E-6368 8 in. blade
E-6368 10 in. blade
E-6368 12 in. blade



Roast Beef Slicer

E-3086 10 in. blade
E-3086 12 in. blade
E-3086 14 in. blade
E-3086 16 in. blade



Ham Slicer

6717 10 in. blade



Butcher Knife

E-012 10 in. blade
E-012 12 in. blade
E-012 14 in. blade



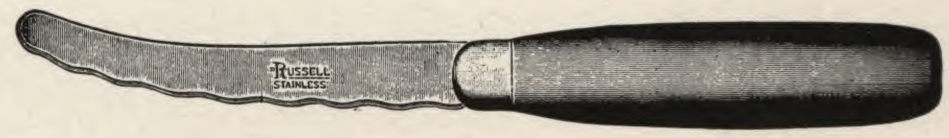
Saddle Handle Steel Paring Knife

E-630 3 in. blade



Pallet Knife

E-158 6 in. blade
E-158 7 in. blade
E-158 8 in. blade
E-158 9 in. blade
E-158 10 in. blade
E-158 12 in. blade
E-158 14 in. blade



Serrated Edge Grapefruit Knife

E-609 Black enamel handle



Double Edge Grapefruit Knife

E-619 3 in. blade



Stainless Steel Paring Knife

E-629 3 in. blade



Steak Knife

E-012 10 in. blade
E-012 12 in. blade
E-012 14 in. blade



Boning Knife

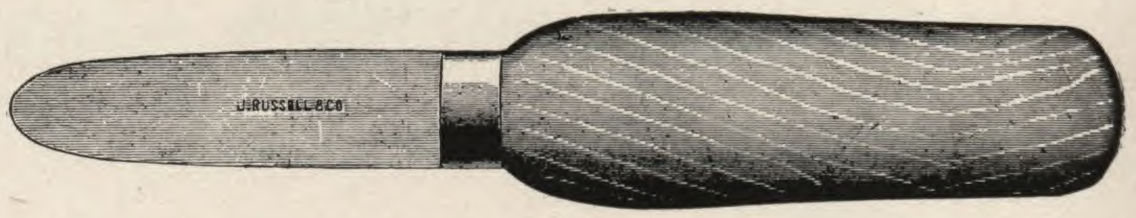
E-1012 5 in. blade
E-1012 6 in. blade

Cutlery—Continued



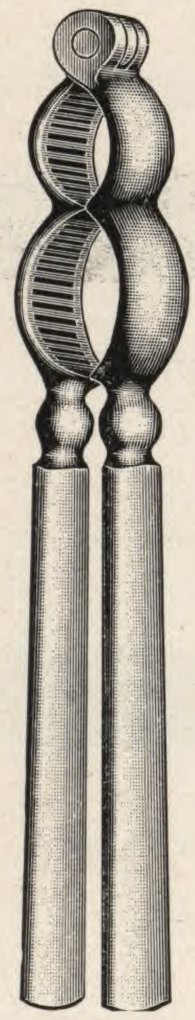
Clam Knife

E-112 Blade 3⅜ in.....



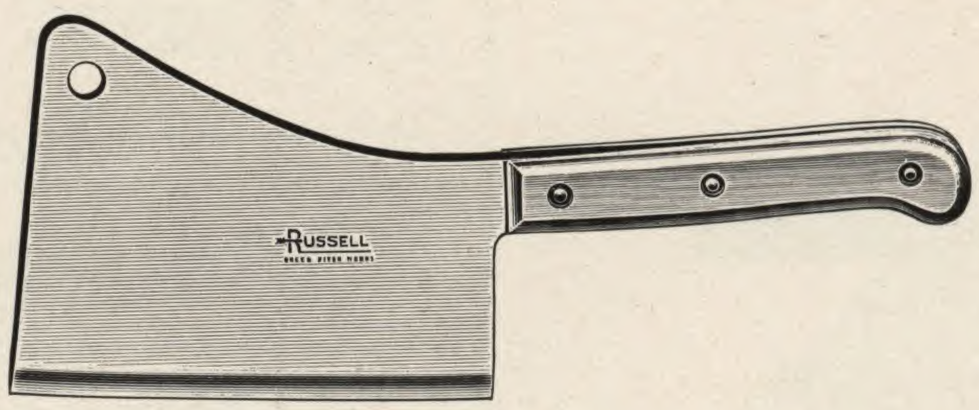
Oyster Knife

E-23 Blade 2⅜ in.....



Lobster Cracks

E-900 Made of forged steel, flat design, heavily nickel plated.
E-630 .....



Market Cleaver

E-2580 Blade 6 in.....
E-2580 Blade 8 in.....
E-2580 Blade 9 in.....
E-2580 Blade 10 in.....



Pot Fork

E-5286 Length 12½ in.....



Heavy Forged Cook's Fork

E-212 Length 12 in., beech handle.....
E-214 Length 14 in., beech handle.....



Butcher Steel

E-10 Length 10 in.....
E-12 Length 12 in.....
14 Length 14 in.....



Stainless Steel Steak Knife

E-800 Genuine stainless steel, straight-pattern blade Steak Knife fitted with either polished black rubber handle or white celluloid handle.



Stainless Steel Steak Knife

E-700 Latest style genuine stainless steel Steak Knife. The entire knife, blade, bolster and handle are made from one solid piece of stainless steel, hence will last forever. Handle cannot come loose or split.



Stainless Steel Knife

E-448 Genuine stainless steel blade in a graceful simitar swaged design and fitted with a polished black rubber handle and solid bolster.



Hollow Handle Stainless Steel Knife

E-600 Genuine stainless steel blade in a graceful simitar swaged design and fitted with a hollow nickel silver handle and bolster.



Stainless Steel Knife

E-848 Genuine stainless steel blade in a graceful simitar swaged design and fitted with a beautiful white celluloid handle and solid bolster.

Cutlery—Continued



FRENCH COOK'S KNIFE

K-3091	8 in. Blade	Each,
	9 in. Blade	Each,
	10 in. Blade	Each,
	11 in. Blade	Each,
	12 in. Blade	Each,



FRENCH COOK'S KNIFE

K-3191	8 in. Blade	Each,
	9 in. Blade	Each,
	10 in. Blade	Each,
	11 in. Blade	Each,
	12 in. Blade	Each,
	14 in. Blade	Each,



ROAST BEEF SLICER

K-3155	12 in. Blade	Each,
	14 in. Blade	Each,
	16 in. Blade	Each,
	18 in. Blade	Each,



CURVED CHICKEN SLICER

K-256	12 in. Blade	Each,



PALETTE KNIFE

K-2107	6 in. Blade	Each,
	7 in. Blade	Each,
	8 in. Blade	Each,
	10 in. Blade	Each,
	12 in. Blade	Each,



BUTCHER'S STEEL

K-10	12 in. Blade	Each,
	14 in. Blade	Each,



BONING KNIFE

K-200	6 in. Blade	Each,



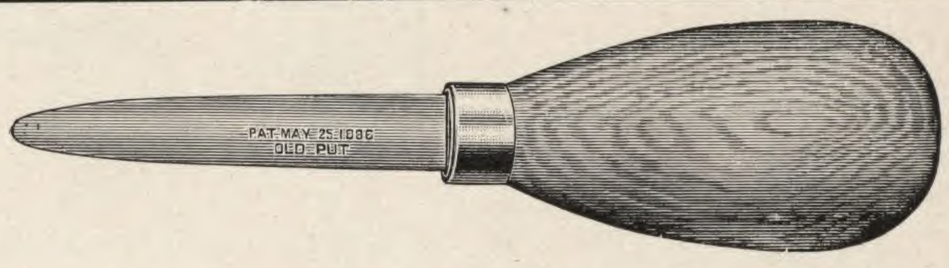
BUTCHER'S KNIFE

K-202	6 in. Blade	Each,
	7 in. Blade	Each,
	8 in. Blade	Each,
	10 in. Blade	Each,
	12 in. Blade	Each,



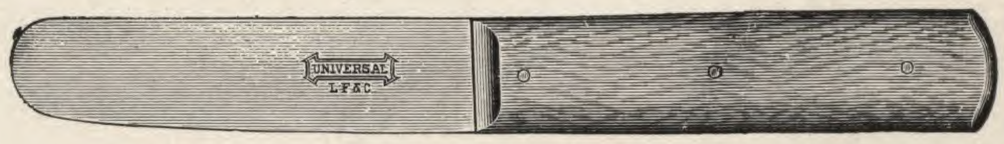
STEAK KNIFE

K-2033	10 in. Blade	Each,
	12 in. Blade	Each,
	14 in. Blade	Each,



OYSTER KNIFE

K-11		Each,



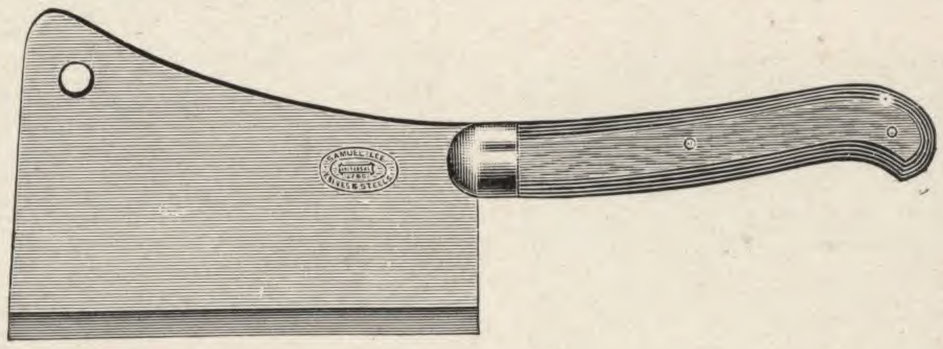
CLAM KNIFE

K-200	Clam	Each,



LAMB SPLITTER

K-60		Each,



CLEAVER

K-8	Lee	Each,



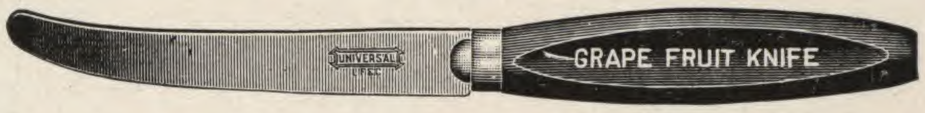
PARISIENNE CUTTER

K-15	Cutter	Each,



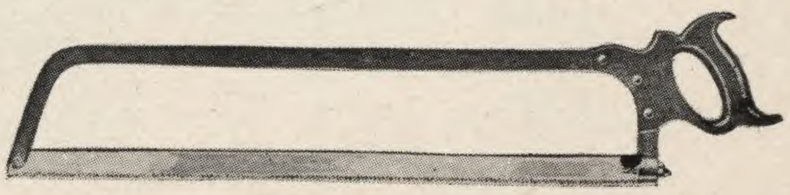
PARING KNIFE

K-17	Knife	Each,



GRAPEFRUIT KNIFE

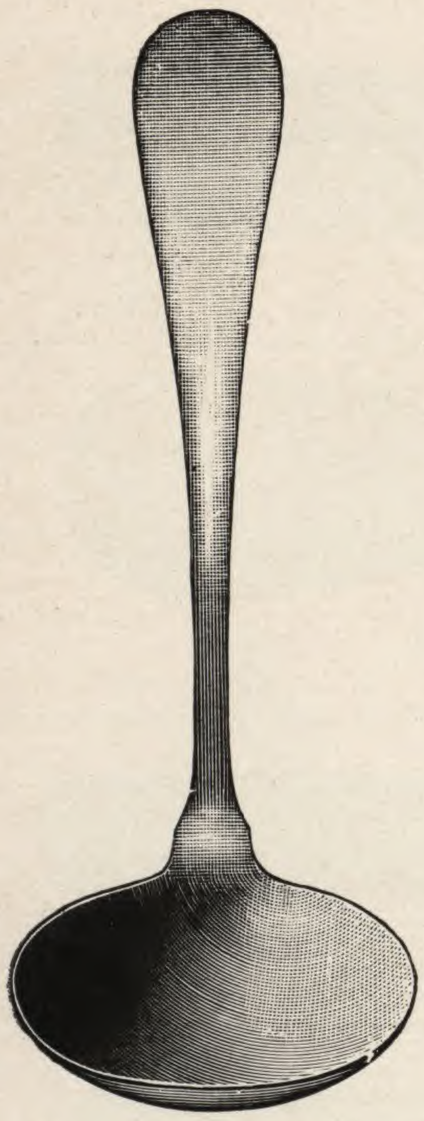
K-16	Knife	Each,



BUTCHER SAW

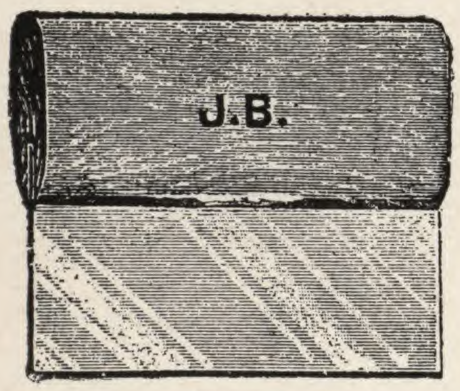
K-18	16 in.	18 in.	20 in.	22 in.	24 in.

Bakers' Goods, Ice Picks, Lemon Squeezers, Etc.



Silver Plated Crushed Fruit Ladle

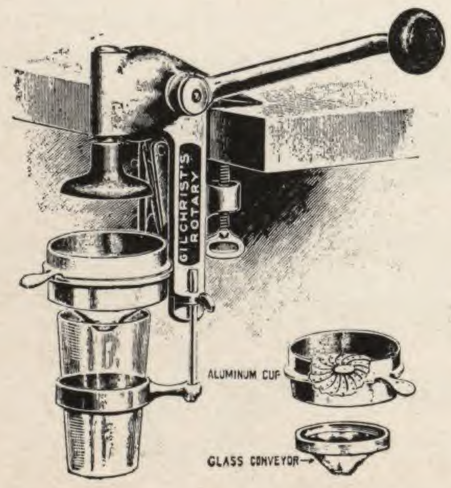
7 in. long. Capacity 1½ oz.
Each.....



Baker's Dough Scraper
6 inch.....Each,



Baker's Pastry Jagger
Each.....



Gilchrist's Famous Rotary Lemon Squeezer

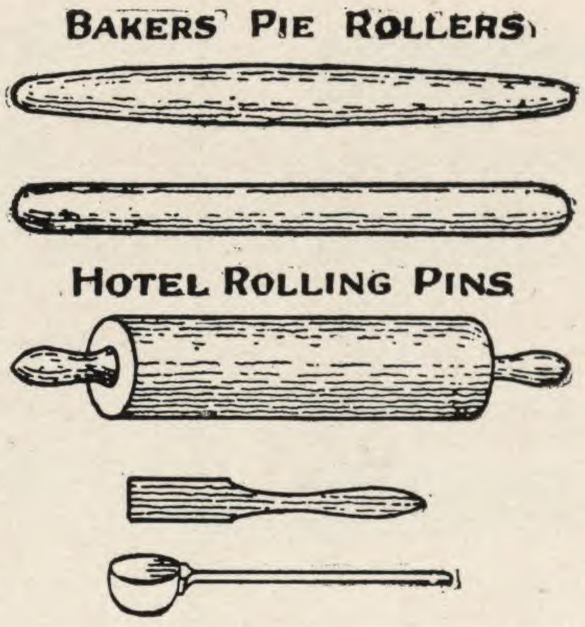
F-8.....Each,



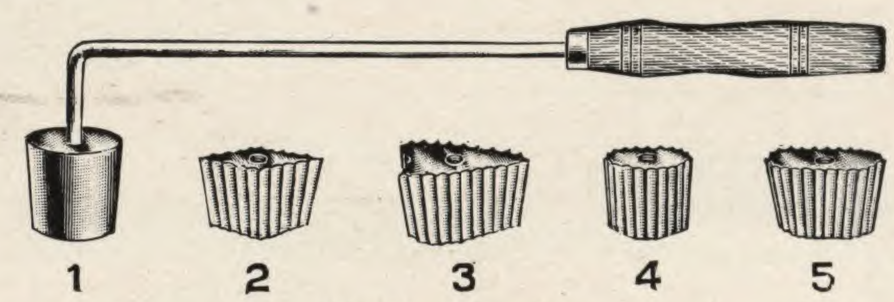
Gilchrist's Ice Cream Scoop

Made in nine sizes: 6–8–10–12 –16 –20 –24 – 30 –40 to qt.

F-31....Ea.,

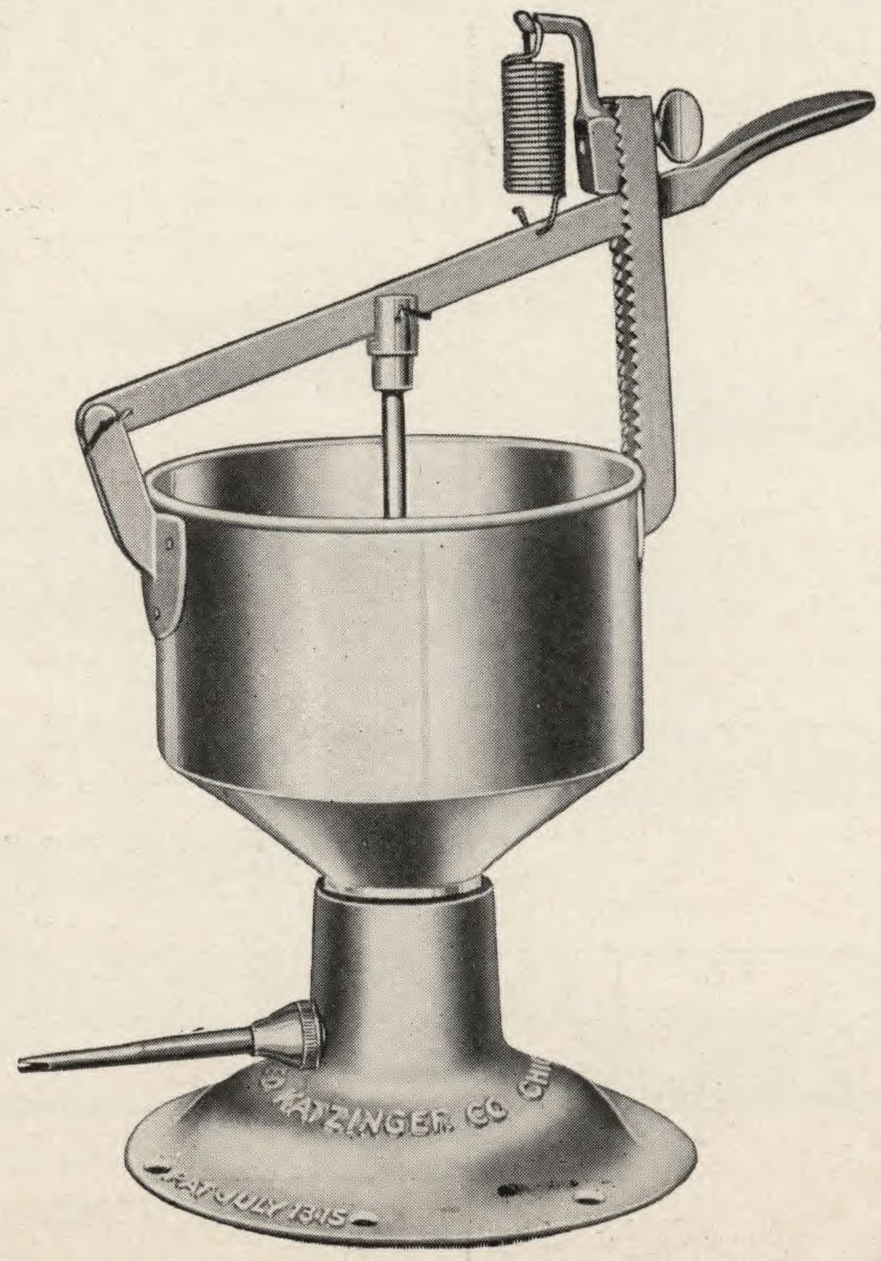


Baker's Tapered Pie Pin...Each,
Baker's Straight Pie Pin..Each,
Baker's Heavy Roll Pin.
Revolving Handles 14 in. Each,
18 in. Each,
Baker's Light Roll Pin
Solid Handle 16 in. Each,
Wood Mustard Spoons....Doz.



Timbale Irons

5 Assorted Irons and Handle.....



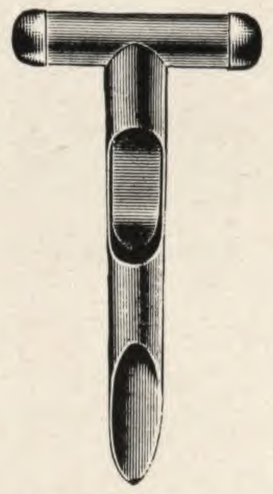
Giant Cake Filler

F-10.....Each,



Needle Point Ice Pick

F-94 Ea.,



T-Handle Apple Corer

Each....



Needle Point Ice Pick

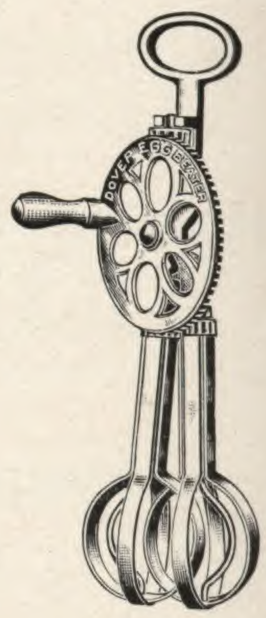
With reinforced iron cap.

F-94A Ea.,



Needle Point Ice Chipper

F-50 Ea.,



Dover Egg Beater

F- 1..Each,
F- 2..Each,
F- 3..Each,
F- 4..Each,
F-30..Each,



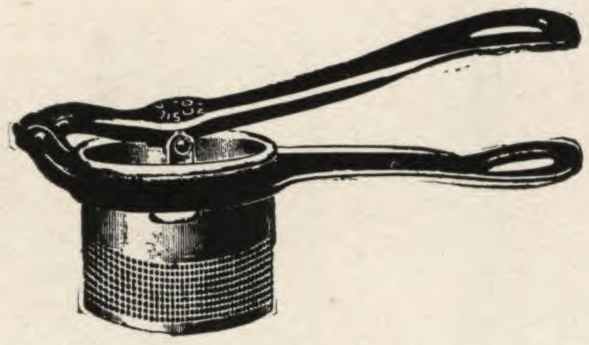
Wood Lemon Squeezer

Made of hard maple, has nickel hinge. Bowl and plunger made of polished lignumvitae.

F-36.....Each,

F-37 Iron Lemon Squeezer with porcelain bowl.....Each,

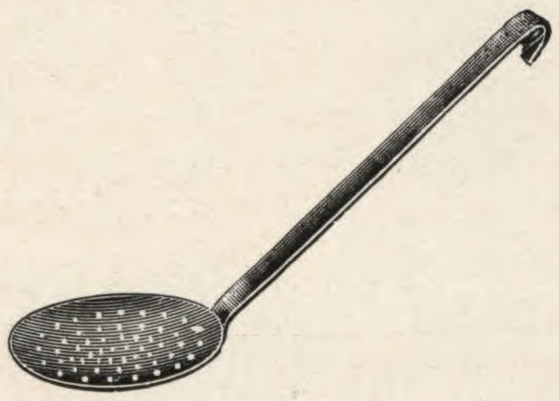
Ladles, Spoons, Skimmers, Potato Ricers



Silver Potato Ricer

Removable Round Perforated Cup

Price, Each,



Retinned Flat Handle Skimmer

	Diameter	Price
E- 8	3¾ in.	
E- 9	4 in.	
E-10	4⅜ in.	
E-11	4¾ in.	
E-12	5 in.	
E-13	5⅜ in.	



Retinned Flat Handle Ladle

	Diameter	Price
E- 8	3½ in.	
E- 9	3⅜ in.	
E-10	3⅞ in.	
E-11	4⅜ in.	
E-12	4¾ in.	
E-13	5⅛ in.	



Retinned Gravy Ladle

	Dimensions	Price
E-5	2⅜ x 1⅜	
E-6	2⅞ x 1⅜	
E-7	3⅛ x 1⅜	



Retinned Cake Turner

	Length	Price
E-265	21 in.	

Retinned Basting Spoon



	Length	Price
E	10 in.	
E	12 in.	
E	14 in.	
E	16 in.	
E	18 in.	



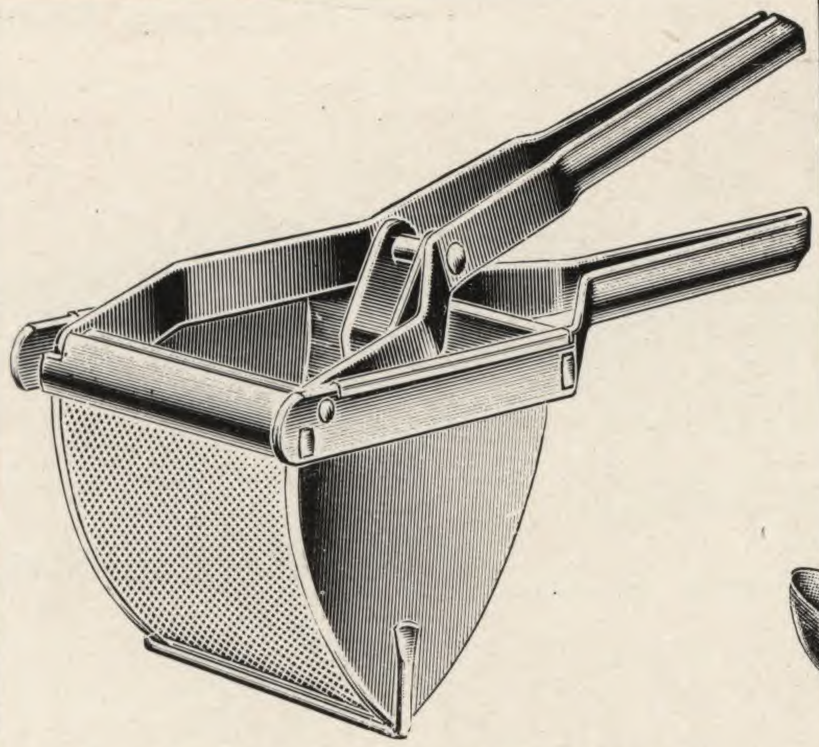
Slotted Retinned Basting Spoon

Length	Price
E 12 in.	



Retinned Steel Pot Fork

Length	Price
E 12 in.	Each,
E 14 in.	Each,
E 16 in.	Each,



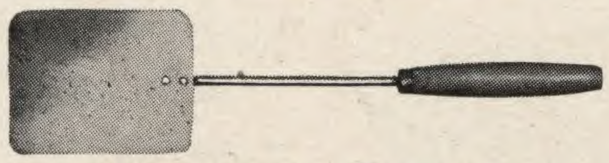
Mammoth Potato Ricer

Extra Heavy . . . . . Each,



Wood Handle Retinned Ice Cream Spoon

Length	Price
E 10 in.	Each,
E 12 in.	Each,
E 14 in.	Each,
E 16 in.	Each,



Royal Cake Turner

Dimension	Price
E-308 . . . . . 4 x 4½ in.	Each,

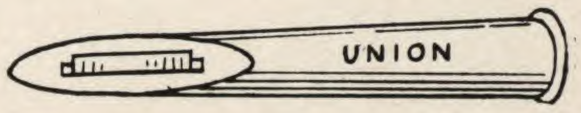


Victor Parer

Price . . . . . Each,

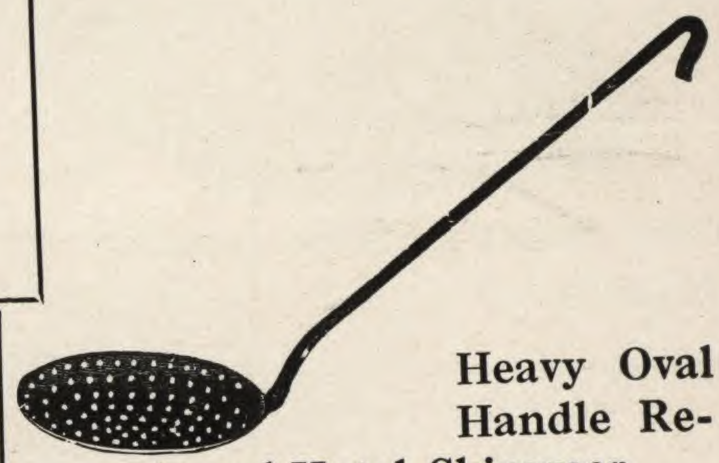
Burns Parer

Price . . . . . Each,



Union Parer

Price . . . . . Each,



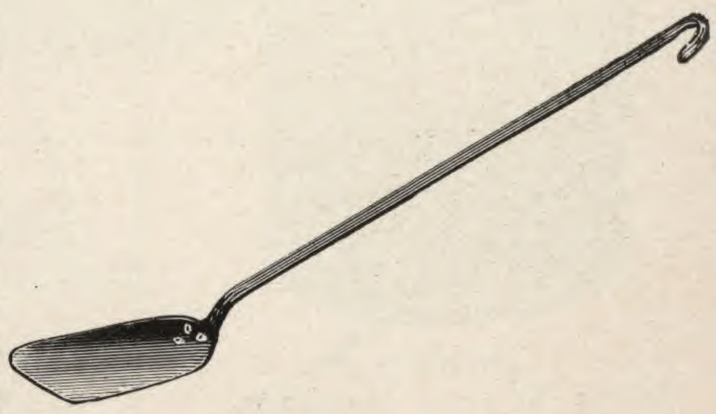
Heavy Oval Handle Retinned Hotel Skimmer

	Diameter	Price
E-108	3¾ in.	
E-109	4 in.	
E-110	4⅜ in.	
E-111	4¾ in.	
E-112	5 in.	
E-113	5⅜ in.	
E-150	6⅛ in.	
E-180	7¾ in.	



Heavy Retinned Oval Ladle

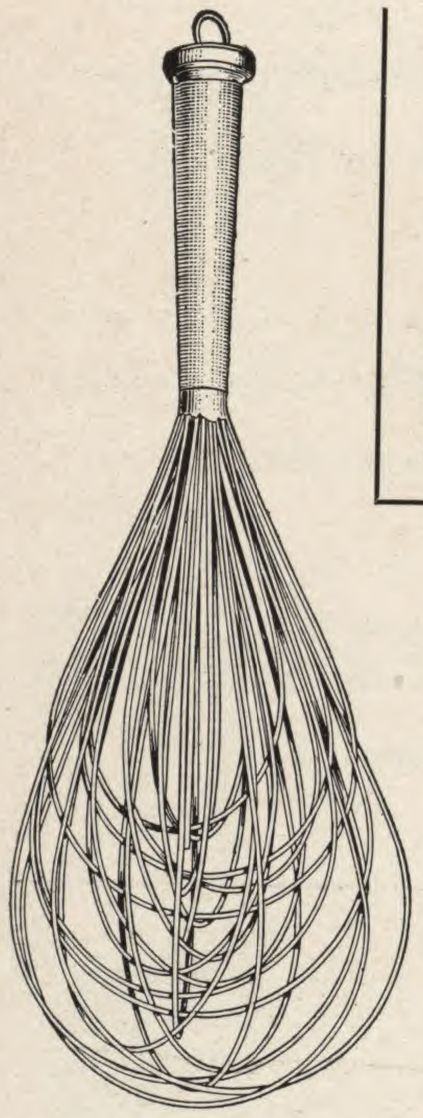
	Diameter	Price
E-108	3½ in.	
E-109	3⅜ in.	
E-110	3⅞ in.	
E-111	4⅜ in.	
E-112	4¾ in.	
E-113	5⅛ in.	



Retinned Cake Turner

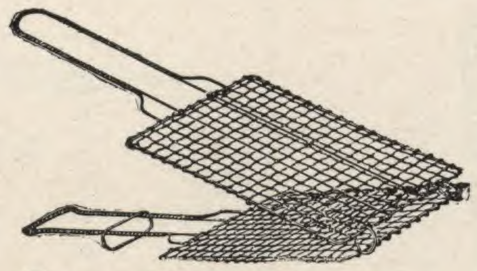
	Length	Price
E-160	18 in.	

Wire Goods



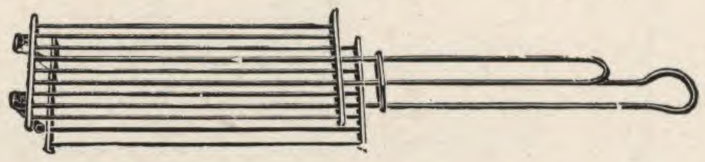
New Baker's Whip

E-15 in.....



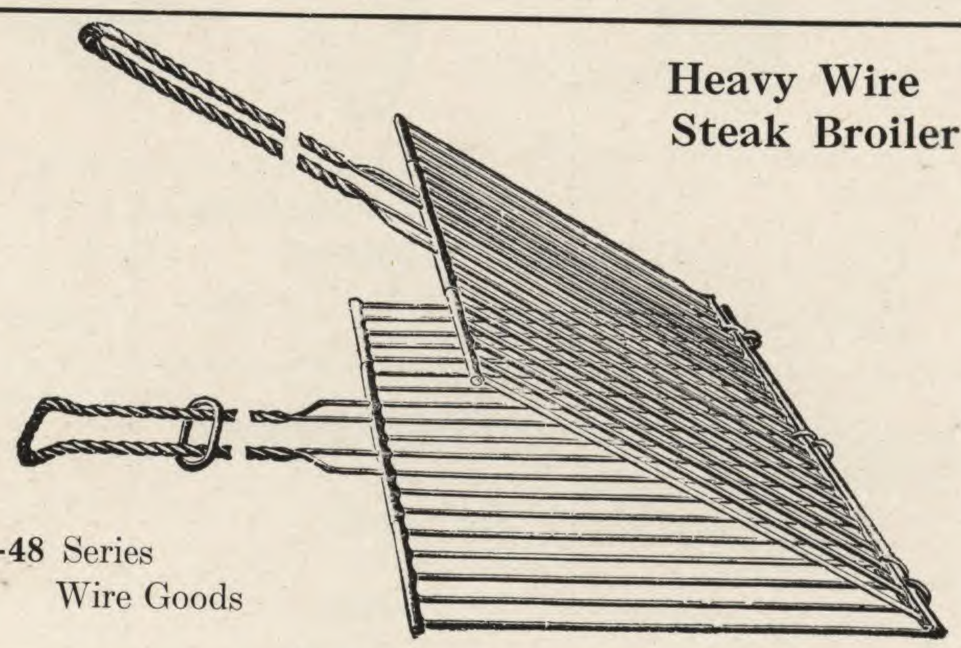
Cross Wire Toasters

E-705 9 x 14 in.
E-542 12 x 12 in.
E-544 12 x 16 in.



Retinned Steak Broiler

E-1 6⅞ x 9⅞ x 20 in.
E-2 8¾ x 11⅞ x 22 in.
E-3 10 x 13⅞ x 32½ in.
E-4 11½ x 15¾ x 34 in.



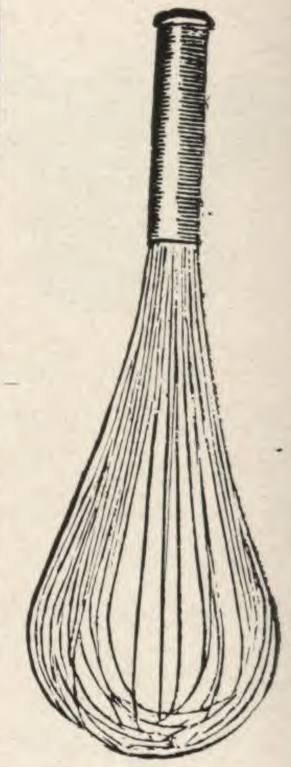
Heavy Wire Steak Broiler

E-48 Series
Wire Goods



French Whips

E-10 in.....
E-12 in.....
E-14 in.....
E-16 in.....
E-18 in.....
E-20 in.....

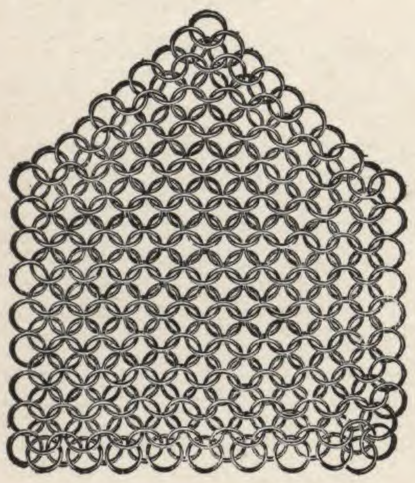


Piano Wire Whips

E-10 in.....
E-12 in.....
E-14 in.....
E-16 in.....

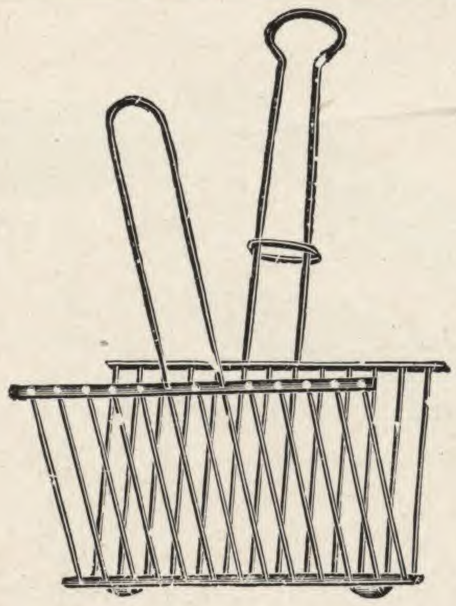
Extra Fine Grade

E-13 in.....
E-15 in.....



Wire Pot Chain

E-1217 11 x 8½ in.



Retinned Steak Broiler

E-20 10⅛ x 6¾ x 17½ in.
E-21 11¾ x 7⅞ x 19½ in.
E-22 13¼ x 8¾ x 21½ in.

Chamberlain Steak

E-0 6 in.
E-1 8 in.
E-2 10 in.
E-3 12 in.
E-4 14 in.
E-5 16 in.
E-6 18 in.
E-7 20 in.

Chamberlain Fish

E-1 13 x 7.....
E-2 15 x 8½.....
E-3 18 x 9½.....



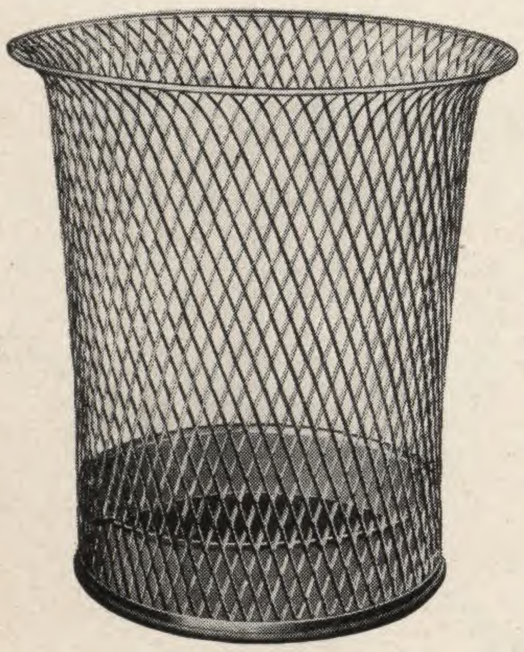
Handled Wire Strainer

E-931 6 in.....
E-830 8 in.....



Extension Wire Strainer

E-719-2 6 in. 18-in. mesh...
E-721-3 8 in. 18-in. mesh...



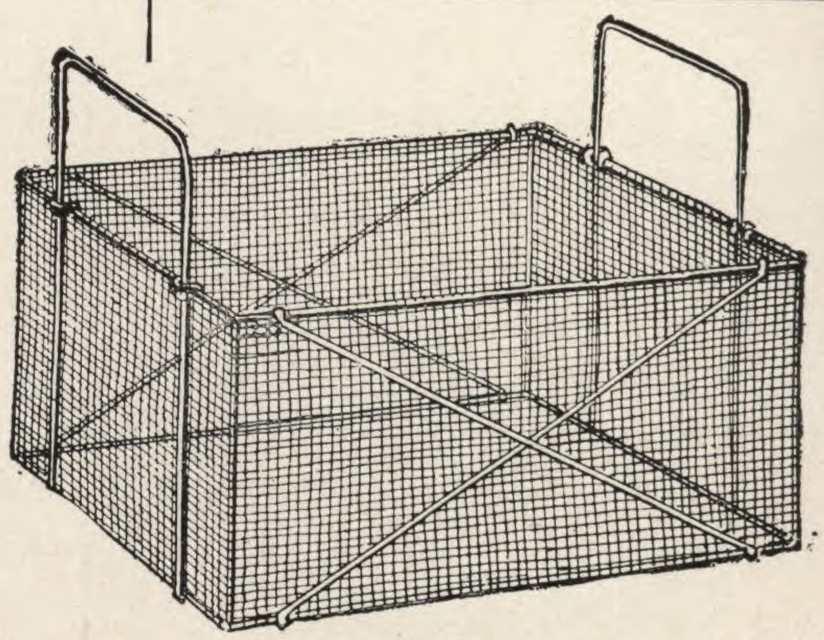
Nemco Wire Waste Baskets

E-1 12 x 12 in.
E-2 14 x 14½ in.
E-3 16 x 17½ in.



Wire Potato Masher

E-343 Masher 5 x 4¾ in.
Length overall 18 in.



Wire Silver Washing Baskets

Oblong
E-10 x 15 x 8 in.....
E-12 x 18 x 9 in.....
Round
E-12 x 8 in.....
E-14 x 10 in.....

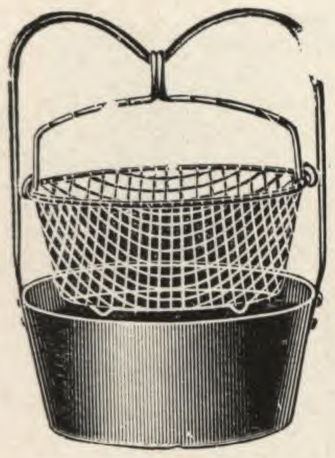


Wire Dish Drainer

E-282 15 x 20 in.....

For Prices, See Special Price List

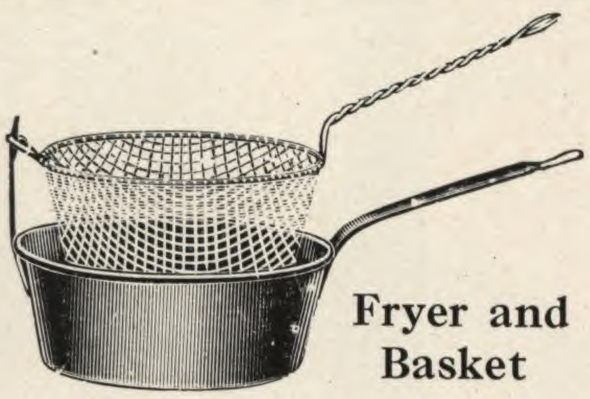
General Frying Utensils



Fryer and Basket

Sizes

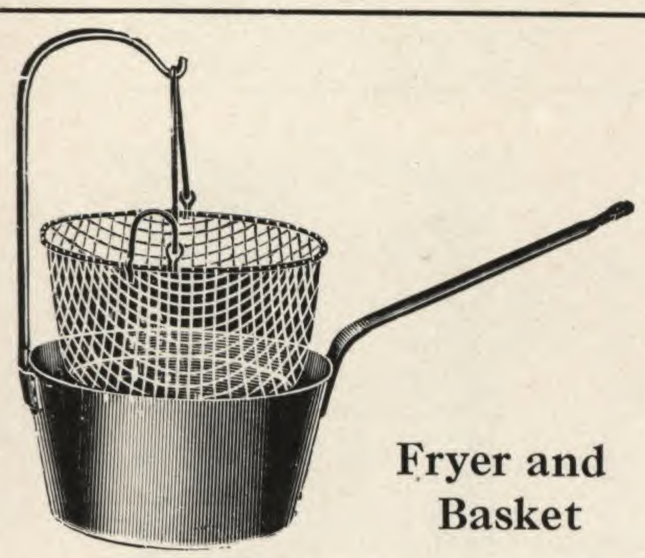
F-1130.....13 x 5½ in.....Each,
F-1140.....14 x 6 in.....Each,
F-1160.....17 x 6¾ in.....Each,
F-1180.....20 x 9 in.....Each,



Fryer and Basket

Sizes

F-090..... 9 x 3½ in.....Each,
F-0100.....10 x 4¼ in.....Each,
F-0120.....12 x 4½ in.....Each,

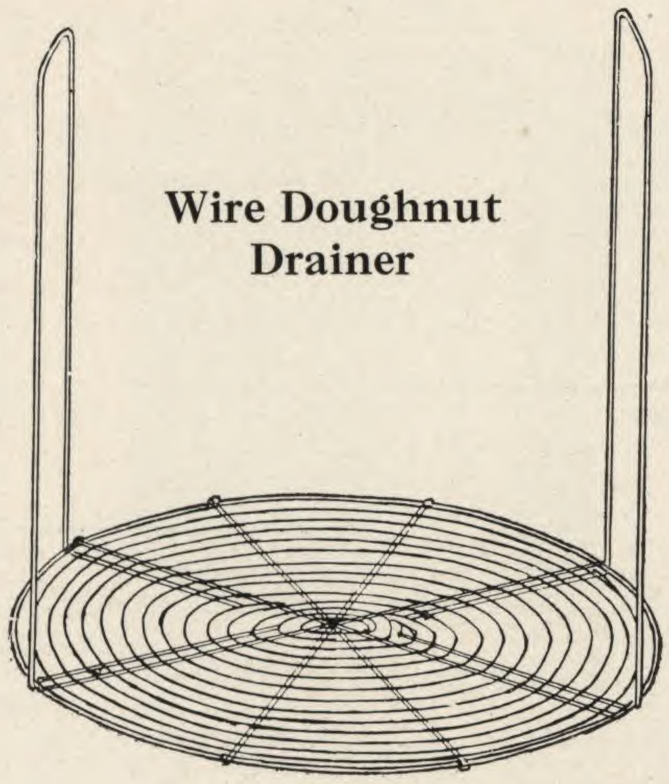


Fryer and Basket

Sizes

F- 190..... 9 x 5 in.....Each,
F-1100.....10 x 5 in.....Each,
F-1120.....12 x 5½ in.....Each,

Wire Doughnut Drainer



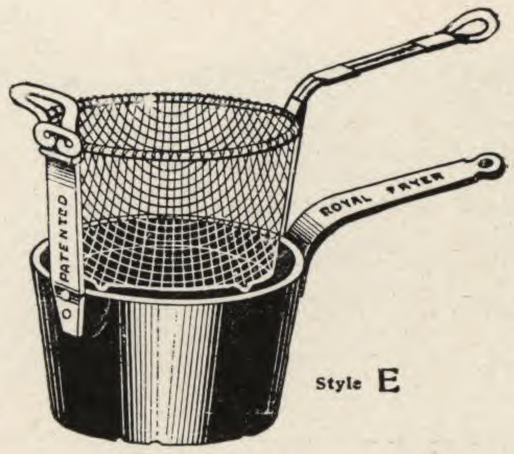
F-14.....Each,
F-16.....Each,
F-18.....Each,
F-20.....Each,
F-22.....Each,



Chop Suey Bowl

Sizes

20 in.....Each,
22 in.....Each,

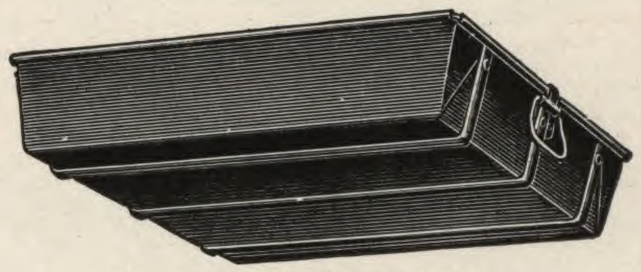


Style E

Royal Fryer and Basket

Sizes

F- 9E..... 9 x 5 in.....Each,
F-10E.....10 x 5½ in.....Each,
F-12E.....12 x 6½ in.....Each,
F-14E.....14 x 6¾ in.....Each,
F-17E.....17 x 7 in.....Each,



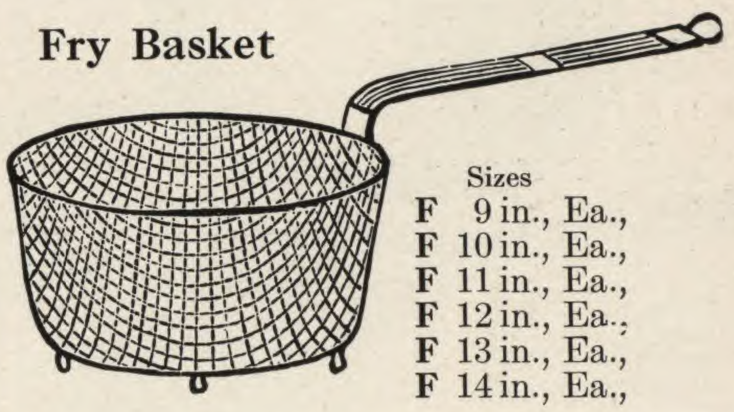
Strapped Roast Pan

Made of Black Iron, Extra Heavy with 3 Band Straps

Sizes

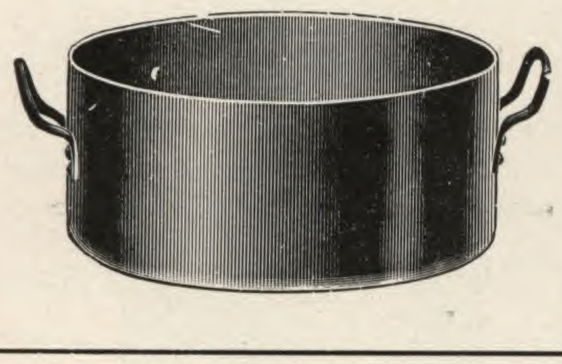
F-12 12 x 18 x 3¼ in.....Each,
F-13 13 x 20 x 3¼ in.....Each,
F-16 16 x 22 x 3¼ in.....Each,
F-16½ 16 x 26 x 3¼ in.....Each,
F-17 17 x 23 x 3¼ in.....Each,
F-20 20 x 26 x 3¼ in.....Each,
F-21 21 x 25 x 3¼ in.....Each,

Fry Basket



Sizes

F 9 in., Ea.,
F 10 in., Ea.,
F 11 in., Ea.,
F 12 in., Ea.,
F 13 in., Ea.,
F 14 in., Ea.,



Doughnut Kettle

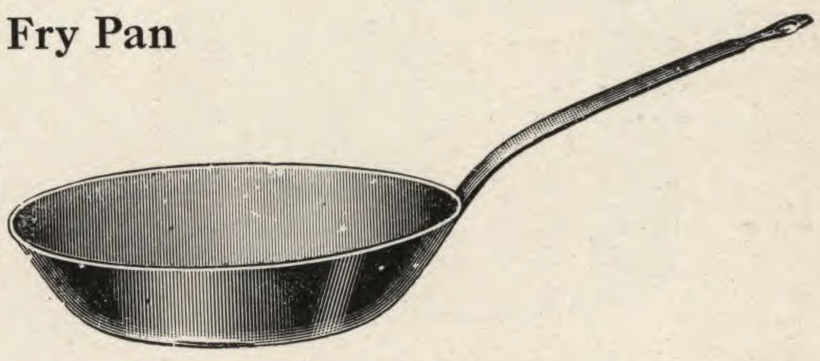
Sizes

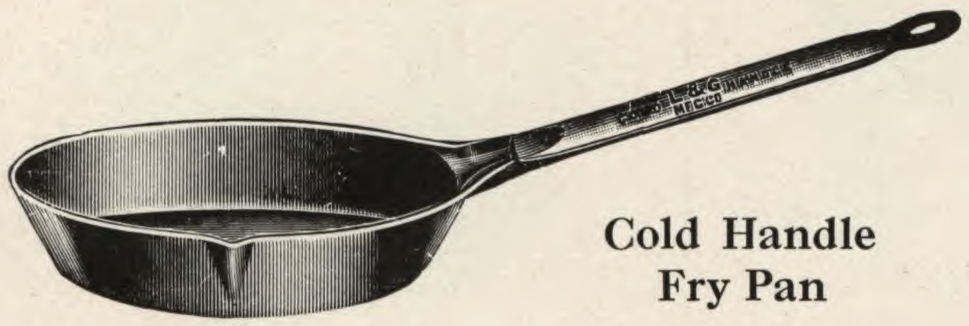
F 14 x 7 in.....
F 16 x 7 in.....
F 18 x 7½ in....
F 20 x 7½ in....
F 22 x 8 in.....
F 24 x 8 in.....

French Fry Pan

Sizes
Inches

F-16 6¾ x 1½
F-18 7½ x 1⅝
F-20 8⅝ x 1¾
F-24 9¼ x 1⅞
F-28 11 x 2
F-32 13 x 2½
F-36 14 x 2¾





Cold Handle Fry Pan

Sizes

F-49 6 x 1⅛ in.....Each,
F-50 7⅝ x 1½ in...Each,
F-51 8⅝ x 1¾ in...Each,
F-52 9 x 1⅞ in.....Each,

Sizes

F-53 9½ x 1⅝ in...Each,
F-54 10½ x 2 in.....Each,
F-55 10⅞ x 2¼ in...Each,
F-56 12 x 2¼ in.....Each,

Sizes

F-57 13⅛ x 2 in...Each,

English Fry Pan



Sizes

F-116 16½ x 3
F-119 20¼ x 3⅛

Wear-Ever Aluminum Hotel Ware



Shallow Sauce Pan

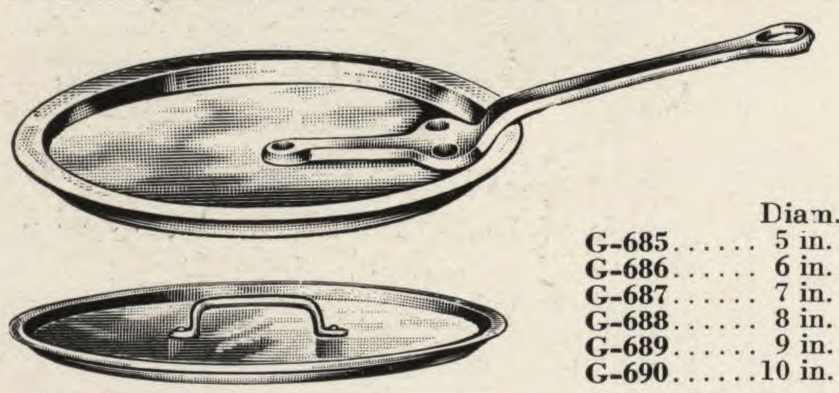
	Cap.	Dimen.	Price
G-417	2 qt.	7 x 3 1/16 in.	
G-418	2½ qt.	8 x 3 1/32 in.	
G-419	3½ qt.	9 x 3 11/32 in.	
G-420	5 qt.	10 x 3 15/16 in.	
G-422	8½ qt.	12 x 4 ½ in.	
G-423	11½ qt.	13 x 5 in.	
G-424	15 qt.	14 x 5 ½ in.	

Larger sizes on request.



Deep Sauce Pan

	Cap.	Dimen.	Price
G-505	⅛ qt.	5 x 2 7/8 in.	
G-506	1½ qt.	6 x 3½ in.	
G-507	2½ qt.	7 x 3¾ in.	
G-508	4½ qt.	8 x 5¼ in.	
G-509	6½ qt.	9 x 5 7/8 in.	
G-510	8½ qt.	10 x 6 7/32 in.	
G-512	14 qt.	12 x 7½ in.	
G-513	20 qt.	13 x 8 7/8 in.	
G-514	26 qt.	14 x 9 7/8 in.	

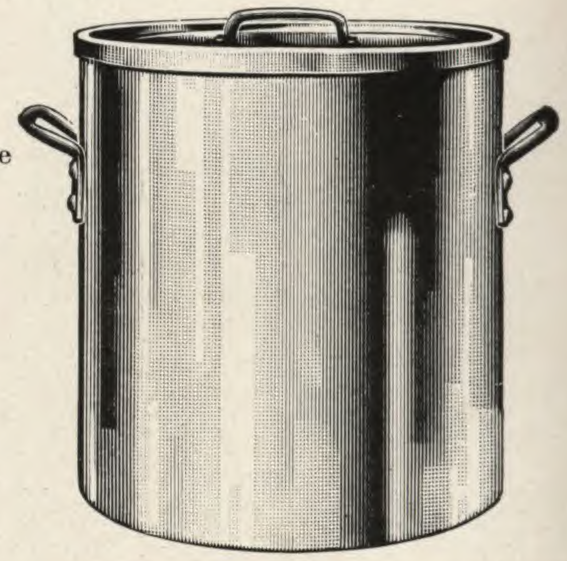


Sauce Pan Covers

	Diam.	Price		Diam.	Price
G-685	5 in.		G-692	12 in.	
G-686	6 in.		G-693	13 in.	
G-687	7 in.		G-694	14 in.	
G-688	8 in.		G-696	16 in.	
G-689	9 in.		G-698	18 in.	
G-690	10 in.		G-700	20 in.	

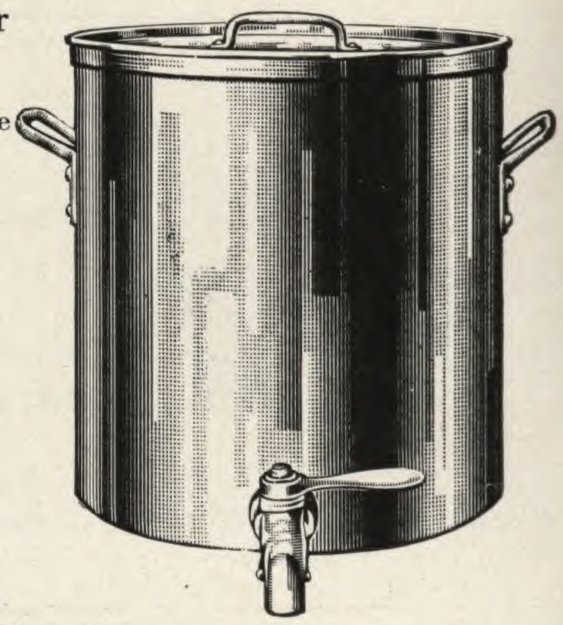
Stock Kettle

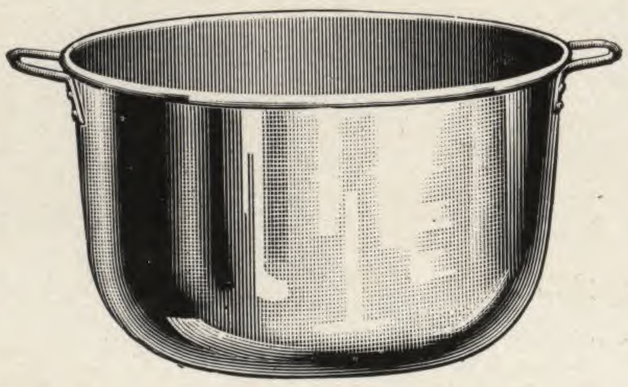
	Cap.	Dimen.	Price
G-648	8 qt.	8 x 9 9/16 in.	
G-649	11 qt.	9 x 10½ in.	
G-650	15 qt.	10 x 11 in.	
G-652	25 qt.	12 x 13 in.	
G-653	32 qt.	13 x 15 in.	
G-654	40 qt.	14 x 15 1/8 in.	
G-656	60 qt.	16 x 17 9/16 in.	
G-658	80 qt.	18 x 18½ in.	
G-660	100 qt.	20 x 19 in.	



Stock Kettle with Faucet, Cover and Strainer

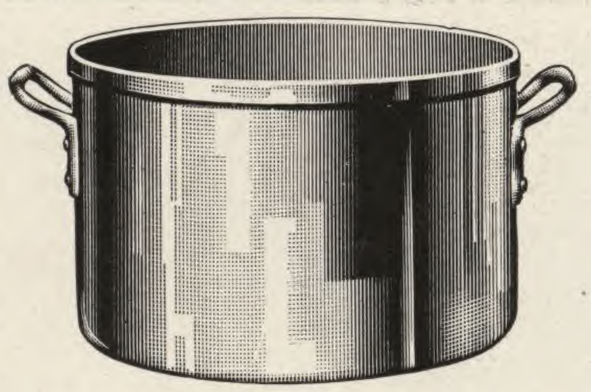
	Cap.	Dimen.	Price
G-848	8 qt.	8 x 9 9/16 in.	
G-849	11 qt.	9 x 10 ½ in.	
G-850	15 qt.	10 x 11 in.	
G-852	25 qt.	12 x 13 3/32 in.	
G-853	32 qt.	13 x 14 11/32 in.	
G-854	40 qt.	14 x 15 1/8 in.	
G-856	60 qt.	16 x 17 9/16 in.	
G-858	80 qt.	18 x 18 ½ in.	
G-860	100 qt.	20 x 18 13/16 in.	





Light Sauce Pot

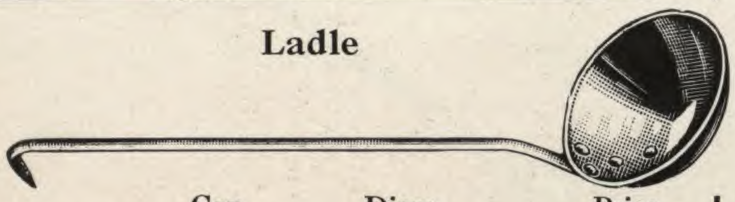
	Cap.	Dimen.	Price
G-967	14 qt.	13 3/16 x 7 7/16 in.	
G-968	17 qt.	13 5/8 x 8 1/8 in.	
G-969	21 qt.	14½ x 8 ¾ in.	
G-970	24 qt.	15 x 9 11/16 in.	



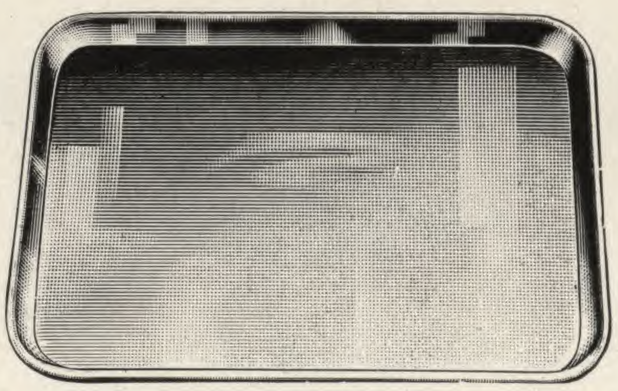
Heavy Sauce Pot

	Cap.	Dimen.	Price
G-550	8½ qt.	10 x 6 7/32 in.	
G-552	14 qt.	12 x 7½ in.	
G-553	20 qt.	13 x 8 7/8 in.	
G-554	26 qt.	14 x 9 7/8 in.	
G-556	34 qt.	16 x 10 1/8 in.	
G-558	44 qt.	18 x 10 3/32 in.	
G-560	60 qt.	20 x 11 3/16 in.	

Ladle

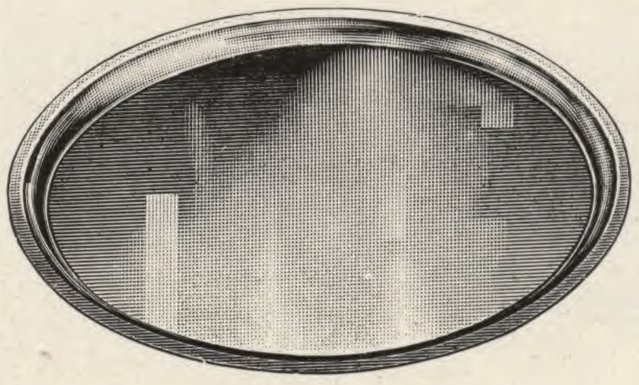


	Cap.	Diam.	Price
G-946	⅓ pt	3¾ in.	
G-947	⅔ pt.	4 9/16 in.	
G-948	1 pt.	5 3/8 in.	
G-949	1½ pt.	6 in.	



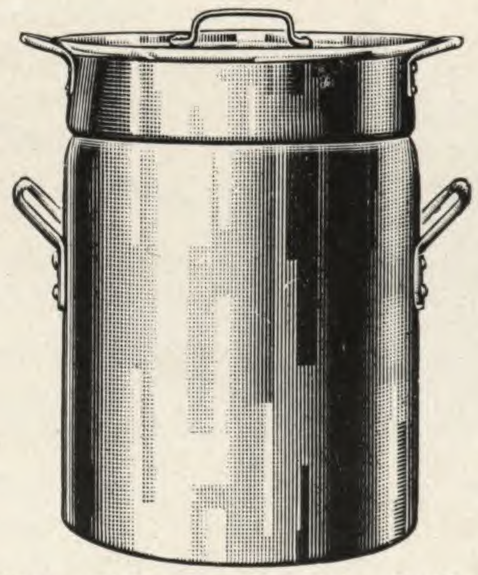
Rectangular Tray

	Dimen.	Price Doz.
G-345	12 5/8 x 9½ x ¾ in.	
G-346	13 7/8 x 10¾ x ¾ in.	
G-347	16½ x 12¼ x 7/8 in.	
G-348	17¾ x 13 7/8 x 7/8 in.	
G-348½	20¾ x 15 3/8 x 1 in.	
G-349	22½ x 16½ x 1 in.	



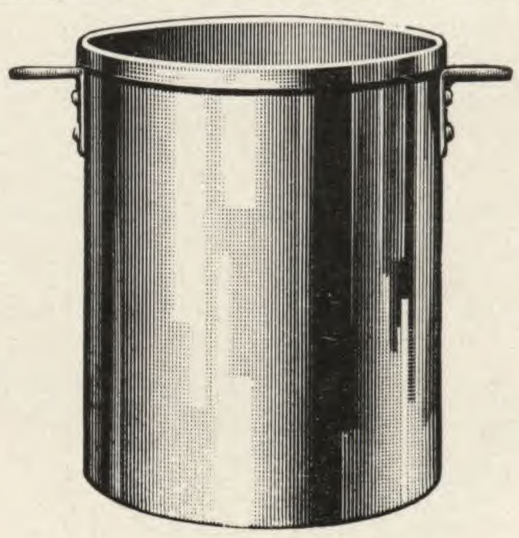
Oval Tray

	Dimen.	Price Doz.
G-270	12¼ x 9¾ x 5/8 in.	
G-271	14 x 11 x 5/8 in.	
G-272	16¼ x 13 x ¾ in.	
G-273	18 x 14 1/8 x ¾ in.	
G-274	20 x 16 x 7/8 in.	
G-275	22 x 17 5/8 x 1 in.	
G-276	24¼ x 19½ x 1 in.	
G-277	25 5/8 x 21 x 1⅛ in.	
G-278	27 5/8 x 22¾ x 1⅛ in.	



Extra Heavy Double Boiler

	Cap.	Price
G-917	4 qt.	
G-918	7 qt.	
G-919	8½ qt.	
G-920	11 qt.	
G-922	17½ qt.	



Bain Marie Pots

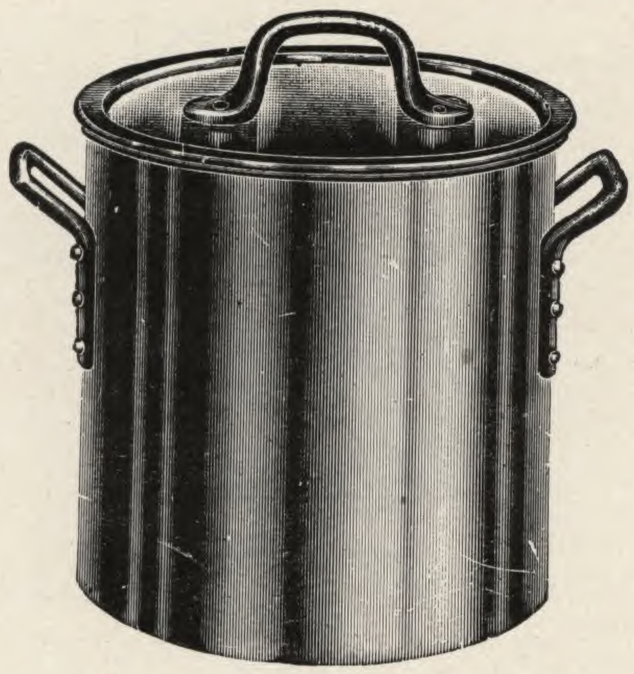
	Cap.	Dimen.	Price
G-565	2 qt.	5 x 6½ in.	
G-566	3½ qt.	6 x 7½ in.	
G-567	5½ qt.	7 x 8 9/16 in.	
G-568	8 qt.	8 x 9 9/16 in.	
G-569	11 qt.	9 x 10½ in.	
G-570	15 qt.	10 x 11 in.	
G-572	25 qt.	12 x 13 3/32 in.	

Extra Heavy Retinned Goods



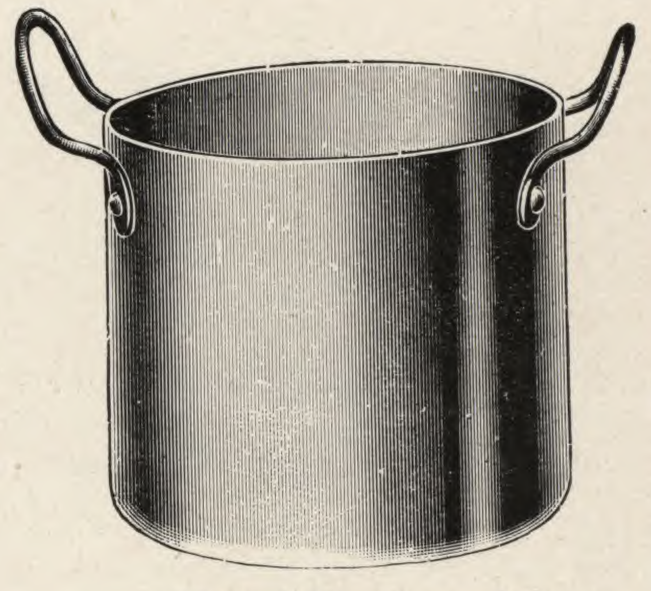
Hotel Retinned Double Boiler

	Capacity		Capacity
F-180	12 qt. . . .	**F-240**	16 qt. . .
	F-360 Capacity 24 qt. . .		



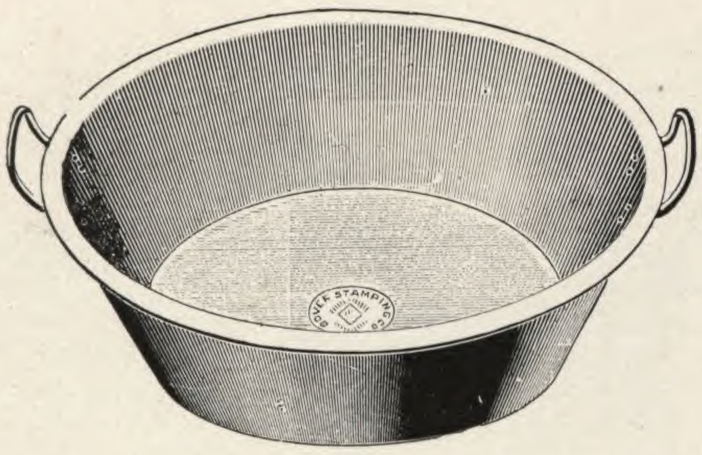
Retinned Stock Kettle

	Capacity		Capacity
F-12	3¾ gal. . .	**F-36**	9 gal . . .
F-18	4¾ gal. . .	**F-48**	14 gal. . . .
F-24	6 gal.	**F-60**	20 gal. . . .
	F-72 Capacity 25 gal. . . .		



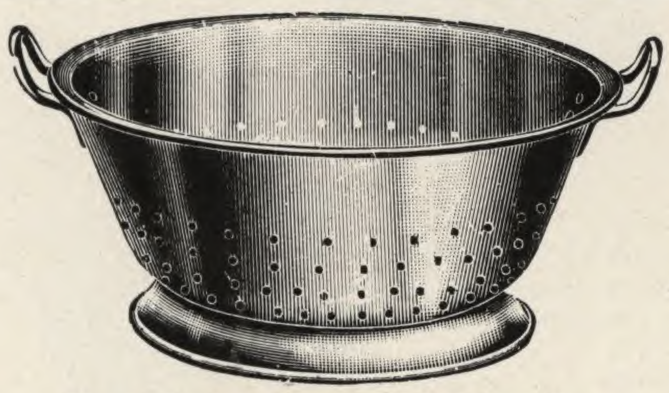
Hotel Retinned Sauce Pot

	Capacity		Capacity
F-650	8 qt.	**F-665**	21 qt. . . .
F-655	13½ qt. . . .	**F-675**	24 qt. . . .
	F-685 Capacity 30 qt. . . .		



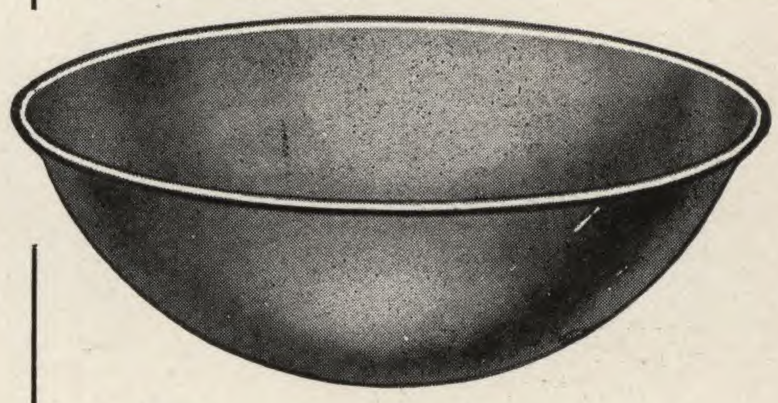
Hotel Retinned Dish Pan

	Capacity		Capacity
F-414	14 qt. . . .	**F-421**	21 qt. . .
F-417	17 qt. . . .	**F-430**	30 qt. . .
	F-440 Capacity 40 qt. . .		



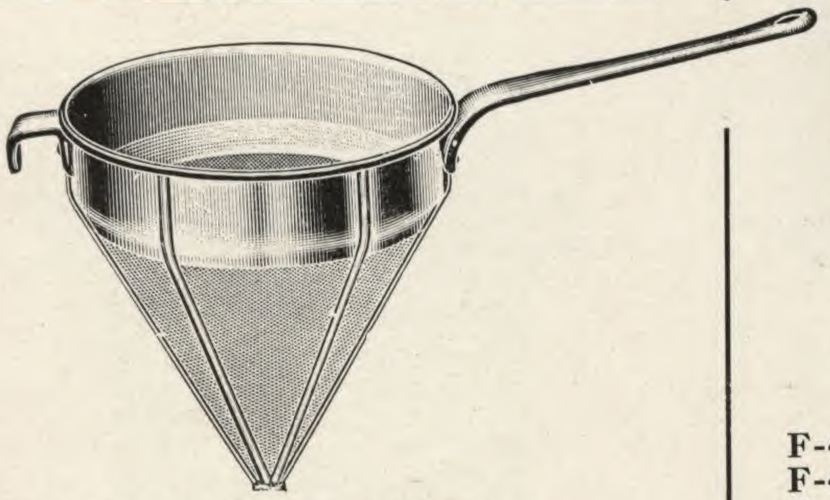
Hotel Retinned Colander

	Dimensions		Dimensions
F-110	13¾ x 4¾	**F-114**	16½ x 5½
F-217	17¾ x 6	**F-321**	19½ x 7⅝



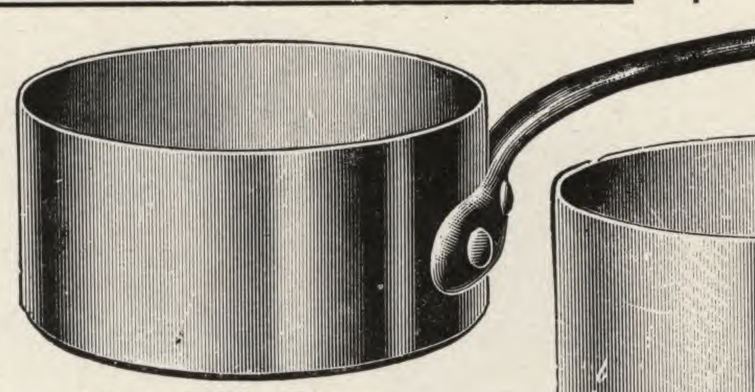
Hotel Retinned Baker's Bowl

	Diameter		Diameter
F-22	22 in.	**F-25**	25 in. . . . .
	F-28 Diameter 28 in.		



Hotel Chinese Strainer

	Diameter		Diameter
F-8	8 in.	**F-9**	9 in. . . . .



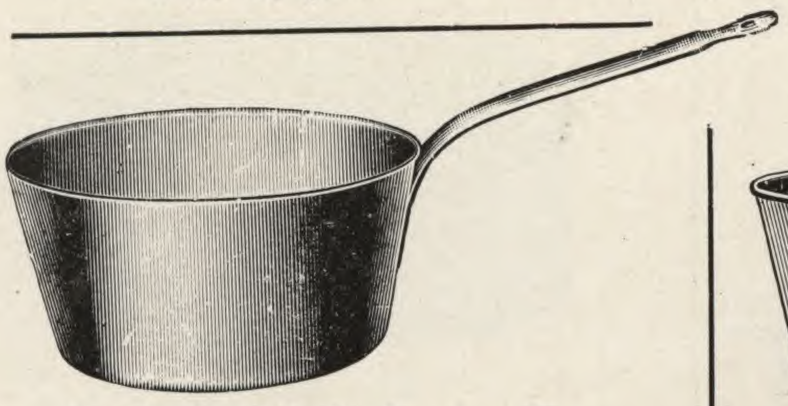
Hotel Shallow Retinned Sauce Pan

	Capacity		Capacity
F-45	2 qt.	**F-55**	6½ qt.
F-48	3 qt.	**F-65**	9 qt.
F-50	4½ qt. . .	**F-75**	12 qt.
	F-85 Capacity 16 qt. . .		



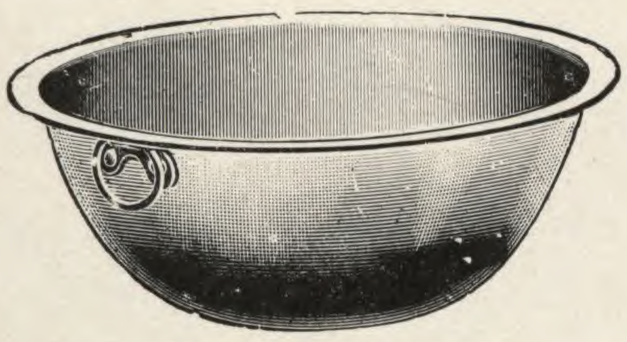
Hotel Deep Retinned Sauce Pan

	Capacity		Capacity
F-145	3 qt.	**F-155**	10 qt. . . . .
F-148	4½ qt.	**F-165**	16½ qt. .
F-150	6½ qt.	**F-175**	20 qt. . . . .
	F-185 Capacity 24 qt.		



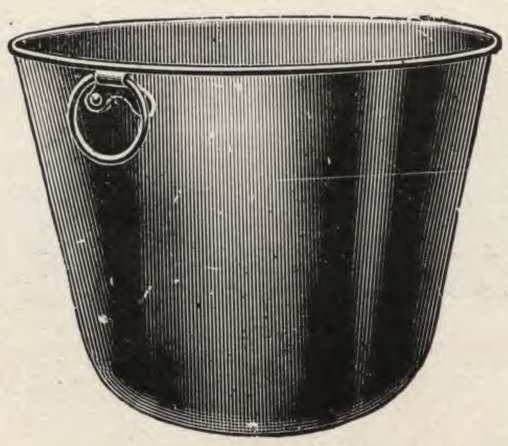
Retinned S.S. Sauce Pan

	Capacity		Capacity
F-216	2 qt.	**F-226**	6½ qt. .
F-218	2½ qt.	**F-228**	8 qt. . . .
F-220	3½ qt.	**F-230**	10 qt. . . .
F-222	4½ qt.	**F-232**	12 qt. . . .
F-224	5½ qt.	**F-236**	14 qt. . . .



Hotel Retinned Beating Bowl

	Capacity		Capacity
F-14	14 qt.	**F-17**	17 qt. . . .
	F-211 Capacity 21 qt. . .		



	Capacity
F- 8½	10 qt.
F- 9	12 qt.
F-10	16 qt.
F-11	24 qt.

Hotel Retinned Sponge Kettle

Lalance and Grosjean Gray Enamel Ware



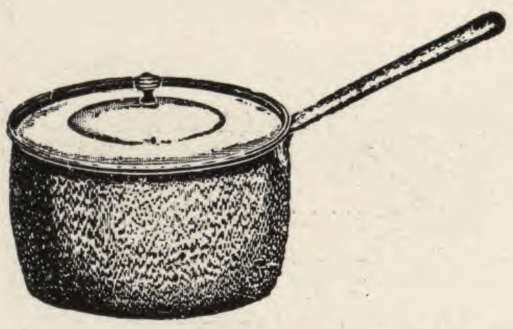
FLARED DOUBLE BOILERS

	Cap.	Each
E-1113	3 qt.	
E-1114	4 qt.	
E-1115	5 qt.	
E-1116	8 qt.	



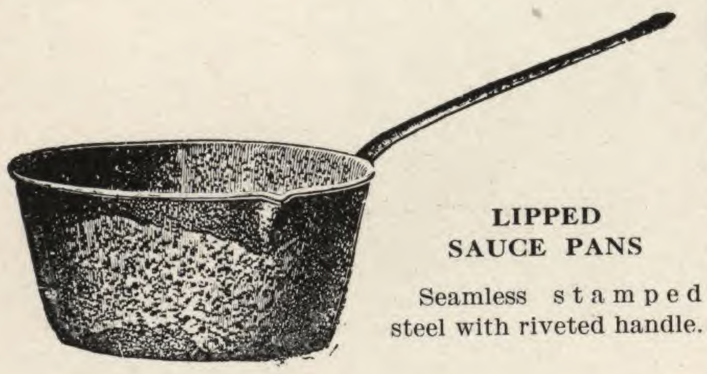
BERLIN SAUCE POT.

	Cap.	Each
E-1092	6 qt.	
E-1093	9 qt.	
E-1094	14 qt.	
E-1095	18 qt.	



BERLIN SAUCE PANS

	Cap.	Each
E-1096	2 qt.	
E-1097	3¾ qt.	
E-1098	5 qt.	
E-1099	6 qt.	
E-1100	10 qt.	
E-1101	12 qt.	



LIPPED SAUCE PANS

Seamless stamped steel with riveted handle.

	Cap.	Each
E-1102	2 qt.	
E-1103	2½ qt.	
E-1104	3 qt.	
E-1105	4 qt.	
E-1106	5 qt.	
E-1107	6 qt.	
E-1108	7½ qt.	



STRAIGHT POTS

Deep style with seamed bottom. A standard article made to last.

	Cap.	Each
E-1125	10 qt.	
E-1126	12 qt.	
E-1127	16 qt.	
E-1128	18 qt.	
E-1129	24 qt.	



STOVE POT

	Cap.	Each
E-1088	8 qt.	
E-1089	10 qt.	
E-1090	12 qt.	



PRESERVING KETTLES

Seamless steel kettle with riveted heavy bail and handle, tipping side lip for drain.

	Cap.	Each
E-1117	6 qt.	
E-1118	8 qt.	
E-1119	10 qt.	
E-1120	12 qt.	
E-1121	14 qt.	
E-1122	18 qt.	
E-1123	30 qt.	
E-1124	50 qt.	



MILK OR RICE BOILERS

Made of seamless enameled steel with heavy side handles.

	Cap.	Each
E-1109	1 qt.	
E-1110	2 qt.	
E-1111	3 qt.	
E-1112	4 qt.	



HAM BOILERS

Seamless enameled steel with loose cover and drainer and riveted bail handle; oblong oval shape.

	Size	Each
E-1130	18¼x11 x 9½	
E-1131	19½x11¾x10¾	

BAILED WATER PITCHERS

Seamless heavy enameled steel with bail handle.

	Cap.	Each
E-1135	3 qt.	
E-1136	4 qt.	





WATER PAILS

Drawn from one piece of nickeled steel with a heavy coating of enamel; with bail handle with polished wood grip.

	Cap.	Each
E-1138	10 qt.	
E-1139	12 qt.	
E-1140	15 qt.	



FISH KETTLES

Long oval shape with loose cover and drainer.

	Length	Each
E-1141	16¾ in.	
E-1142	18⅞ in.	
E-1143	22⅞ in.	
E-1144	24½ in.	



STOCK POT WITH FAUCET

	Size	Cap.	Each
E-112	10 ⅞x10½ in.	3 gal.	
E-118	11 ⅝x11⅛ in.	5 gal.	
E-124	12 ⅞x12½ in.	6 gal.	
E-136	15 x15 in.	9 gal.	
E-148	17 x15⅛ in.	14 gal.	

WATER PITCHERS

For water, milk, etc. Light, strong and sanitary, with hollow handle; wide shape.

	Cap.	Each
E-1132	2 qt.	
E-1133	3 qt.	
E-1134	4 qt.	



This same grade of enamel ware can be supplied in green and white or brown and white at an additional cost of 25 per cent.

Lalance and Grosjean Gray Enamel Ware



BASTING SPOONS

Made from one piece of steel with ribbed handle, giving it unusual strength.

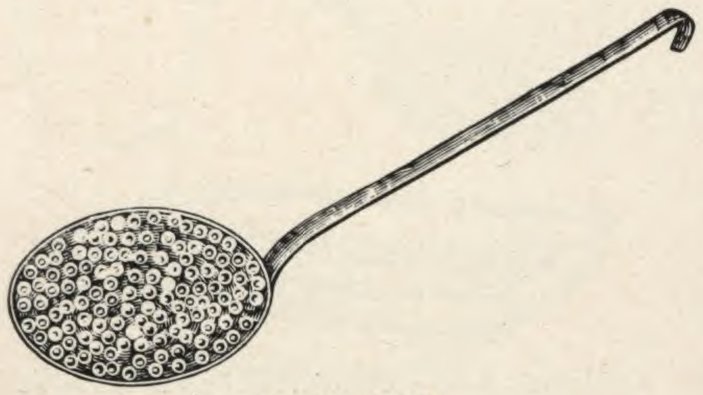
	Length	Each
E-1001	10 in.	
E-1002	12 in.	
E-1003	14 in.	
E-1004	16 in.	
E-1005	18 in.	



LADLES

Round bottom bowl with flat steel riveted handle. An indispensable kitchen accessory.

	Bowl	Each
E-1006	3½ in.	
E-1007	3¾ in.	
E-1008	4⅛ in.	
E-1009	4⅝ in.	



SKIMMERS

Perforated steel blade with heavy riveted handle. For skimming soup.

	Diam.	Each
E-1010	3⅝ in.	
E-1011	3⅞ in.	
E-1012	4½ in.	
E-1013	4⅝ in.	



FRY PANS

Made from one piece of steel with heavy riveted handle.

	Diam.	Each
E-1014	7¾ in.	
E-1015	8⅞ in.	
E-1016	9¾ in.	
E-1017	11¾ in.	

DROPPED EGG PANS

Made from one piece of steel with heavy riveted handle.

	Diam.	Each
E-1136	9¾ in.	
E-1137	10⅞ in.	



GRADUATED MEASURES

	Size	Each
E-1018	1 qt.	



KITCHEN MEASURES

Seamed steel with reenforced lip and heavy riveted handle. The kitchen outfit is not complete without one or more of these measures.

	Capacity	Each
E-1019	1 pt.	
E-1020	1 qt.	
E-1021	2 qt.	
E-1022	4 qt.	



FUNNELS

A handy article for the kitchen. Made of enameled steel with heavy rim. Light, sanitary, and very durable.

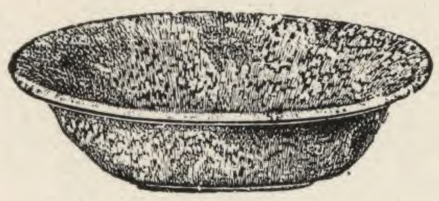
	Capacity	Each
E-1023	½ pt.	
E-1024	1 pt.	
E-1025	1 qt.	
E-1026	2 qt.	
E-1027	4 qt.	



CUPS AND SAUCERS

One-piece stamped steel cup with heavy riveted handle.

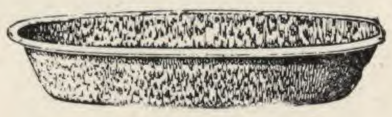
	Capacity	Each
E-1029	½ pt.	



WASH BASINS

Made of one piece heavy stamped steel enameled.

	Meas.	Each
E-1030	11 x2½	
E-1031	12 x2¾	
E-1032	14½x3⅜	



MILK PANS

Seamless stamped steel. Shallow shape, for cooling milk.

	Cap.	Size	Each
E-1033	1 qt.	6⅞x1¾	
E-1034	2 qt.	8½x1⅞	
E-1035	3 qt.	9⅜x2	
E-1036	4 qt.	10⅞x2⅜	
E-1037	6 qt.	12⅜x2⅝	
E-1038	8 qt.	13⅜x2¾	
E-1039	10 qt.	14⅜x2¾	
E-1040	12 qt.	15 x3	



PUDDING PANS

Seamless stamped steel with flat rim or edge.

	Cap.	Size	Each
E-1041	1 qt.	7¼x2¼	
E-1042	2 qt.	8⅞x2⅝	
E-1043	3 qt.	9⅝x2⅞	
E-1044	4 qt.	10⅜x3⅛	
E-1045	6 qt.	12 x3½	
E-1046	8 qt.	13⅛x3⅜	
E-1047	10 qt.	13¾x3⅝	



DEEP PIE PLATES

For hotel or restaurant baking, these plates are ideal for they are extra deep for thick pies.

	Diam.	Each
E-1048	8⅞x1⅛	
E-1049	9¾x1¼	



SHALLOW PIE PLATES

Made of one piece of steel, heavy enameled.

	Size	Each
E-1050	9x¾	
E-1051	10x⅞	



COFFEE POTS

Heavy style with round handle and riveted lip; heavy tinned cover; hinged at cover.

	Size	Each
E-1052	2 qt.	
E-1053	3 qt.	
E-1054	4 qt.	
E-1055	5 qt.	



TEA POTS

Heavy round handle with spout and tin cover.

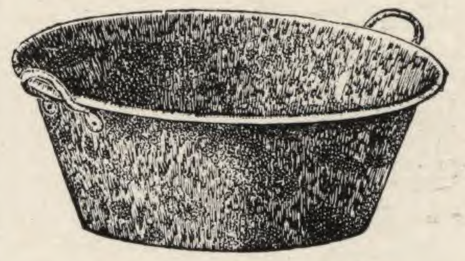
	Size	Each
E-1056	1 qt.	
E-1057	2 qt.	
E-1058	3 qt.	
E-1059	4 qt.	



COFFEE BOILERS

Wide bottom and heavy round handle, riveted lip and bail and heavy tinned cover.

	Cap.	Each
E-1060	6 qt.	
E-1061	8½ qt.	
E-1062	11½ qt.	
E-1063	14 qt.	



DISH PANS

Extra heavy seamless pan with riveted handles and heavy rim. Deep style for hotel and restaurant uses.

	Cap.	Each
E-1064	14 qt.	
E-1065	17 qt.	
E-1066	21 qt.	
E-1067	30 qt.	
E-1068	40 qt.	
E-1070	60 qt.	
E-1071	100 qt.	



COLANDERS

Heavy with deep foot and riveted side handles; an indispensable article.

	Diam.	Each
E-1072	9⅜x4¾	
E-1073	10⅜x4⅛	
E-1074	11¼x4⅝	
E-1075	11⅞x5	



OBLONG PANS

One piece of stamped steel, heavy enameled.

	Size	Each
E-1076	13¼x 9¾x2⅛	
E-1077	14⅛x10¼x2⅛	
E-1078	15½x11⅛x2⅜	
E-1079	16½x12 x2¼	
E-1080	17½x11¾x2⅜	
E-1081	18⅝x10¾x2⅜	
E-1082	20⅜x14⅜x2⅝	

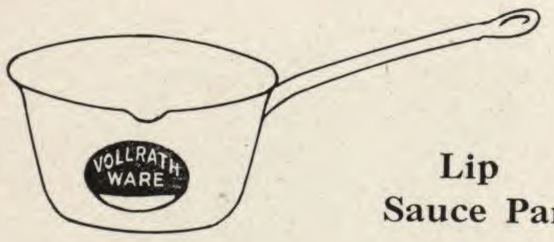


CEREAL COOKERS

For milk, rice, oatmeal, fruits, etc. Consists of two seamless enameled vessels, one fitting inside the other with heavy relined cover.

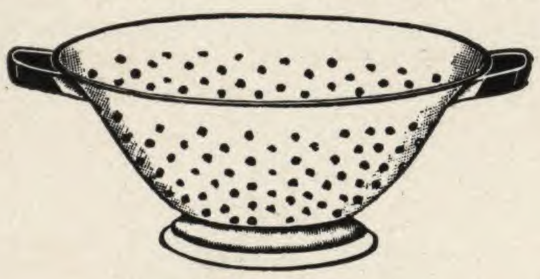
	Cap.	Each
E-1083	4 qt.	
E-1084	7 qt.	
E-1085	11 qt.	
E-1086	15 qt.	

White Enamel Ware



Lip Sauce Pan

	Quarts	Inches	Price
G-16	1⅞	7 x 3⅞	
G-18	2½	7¾ x 4¼	
G-20	3	8¼ x 4½	
G-22	4	9 x 4¾	
G-24	5	10 x 5	
G-26	6½	10¾ x 5¼	
G-28	7½	11¼ x 5¾	
G-30	9	11¾ x 6⅛	



Colander

	Inches	Price
G-1104	9 x 4¼	
G-1205	10⅜ x 4½	
G-1306	11½ x 5⅛	
G-1407	12¼ x 6	



Tea Pot

	Quarts	Price
G-010	1½	
G-020	2	
G-030	3	
G-040	3¾	
G-050	4⅜	



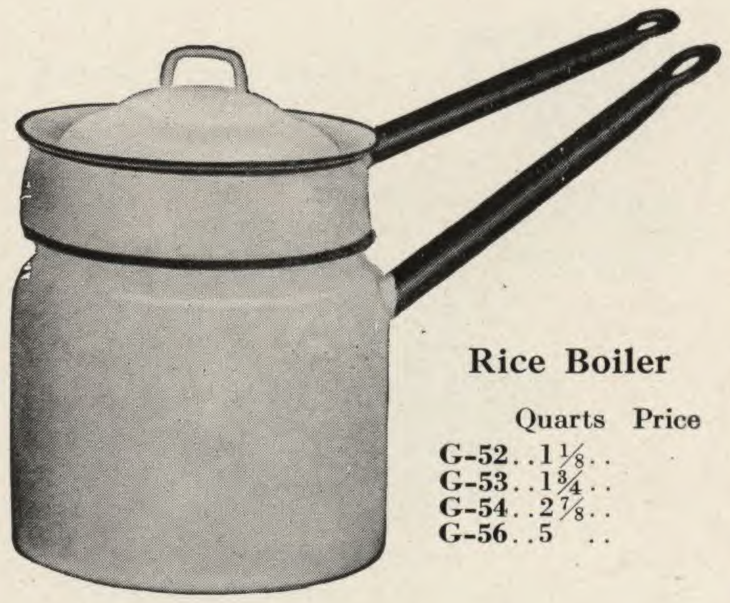
Coffee Pot

	Quarts	Price
G-015	1½	
G-025	2	
G-035	2⅞	
G-045	3⅝	
G-055	4¼	



Coffee Boiler

	Quarts	Price
G-60	5¼	
G-70	6¾	
G-80	8½	
G-90	11½	



Rice Boiler

	Quarts	Price
G-52	1⅛	
G-53	1¾	
G-54	2⅞	
G-56	5	

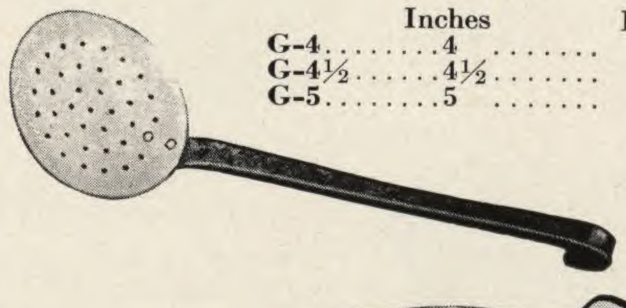


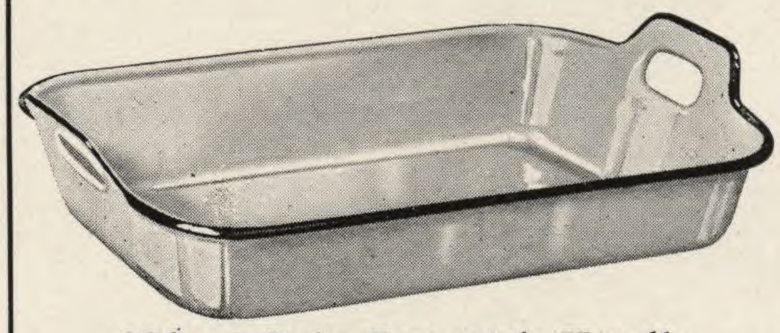
Butcher Tray

	Inches	Price
G-13	13½ x 9¾ x ¾	
G-15	15⅛ x 10⅝ x ¾	
G-17	17 x 11⅝ x ¾	
G-19	19 x 12½ x ¾	

Skimmer

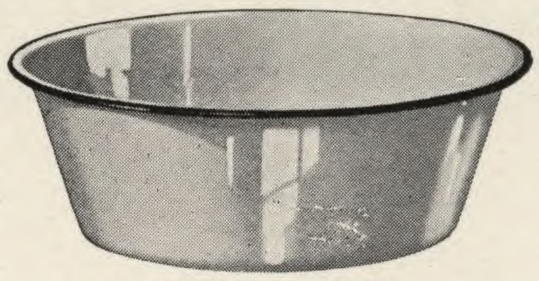
	Inches	Price
G-4	4	
G-4½	4½	
G-5	5	





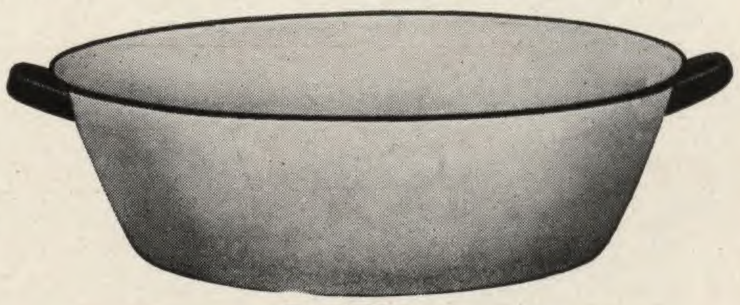
Oblong Bake Pan with Handle

	Inches	Price
G-13	13⅝ x 9¾ x 2¼	
G-14	14⅜ x 10¼ x 2¼	
G-15	15⅝ x 11¼ x 2¼	
G-16	16¾ x 11⅞ x 2¼	
G-18	19 x 13 x 2¼	
G-20	20¾ x 14 x 2½	



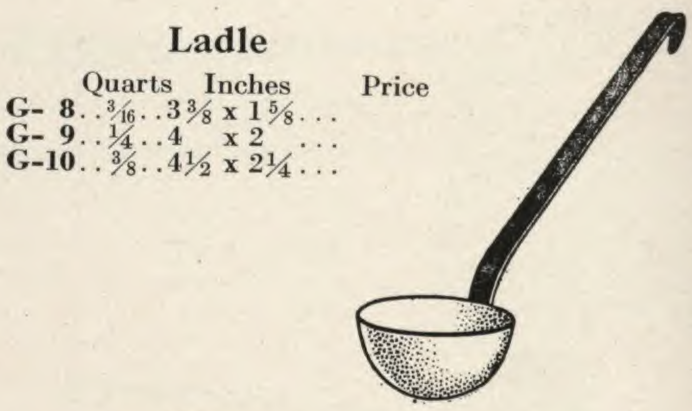
Pudding Pan

	Quarts	Inches	Price
G-1	1	6⅞ x 2⅝	
G-1½	1½	7½ x 2¾	
G-2	2	8⅜ x 2⅞	
G-3	3	9¾ x 3¼	
G-4	4	10⅝ x 3½	
G-5	5	11½ x 3½	
G-6	6	13 x 3½	
G-8	8	14⅛ x 4⅛	



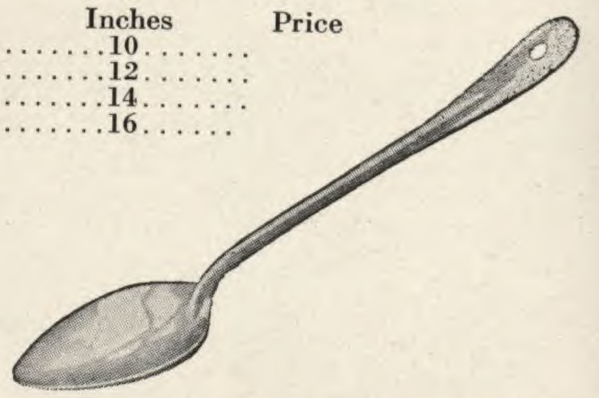
Dish Pan

	Quarts	Inches	Price
G-14	12½	16⅛ x 5¼	
G-17	16½	17¾ x 5⅝	
G-21	21	19 x 6	
G-30	28	20⅜ x 6¾	



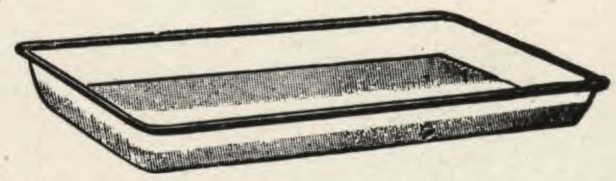
Ladle

	Quarts	Inches	Price
G- 8	3/16	3⅜ x 1⅝	
G- 9	¼	4 x 2	
G-10	⅜	4½ x 2¼	



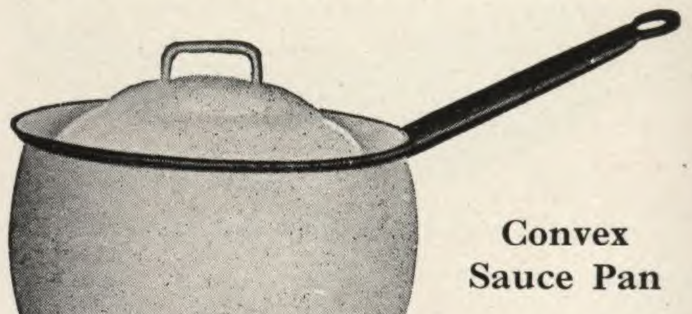
Spoon

	Inches	Price
G-10	10	
G-12	12	
G-14	14	
G-16	16	



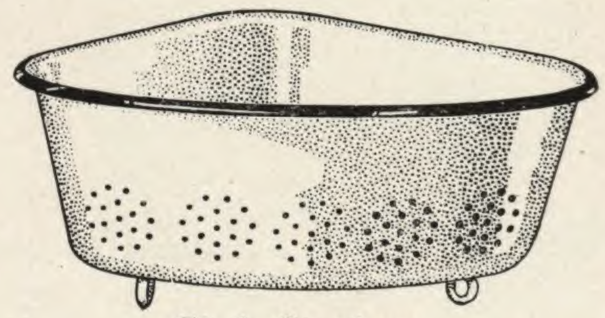
Oblong Bake Pan without Handle

	Inches	Price
G-020	12¾ x 8⅜ x 1¼	
G-021	13¾ x 9½ x 1¾	
G-022	12 x 10 x 2¼	
G-023	14⅞ x 11¼ x 2¼	
G-025	16⅛ x 11¼ x 2¼	
G-027	18⅛ x 12½ x 2½	



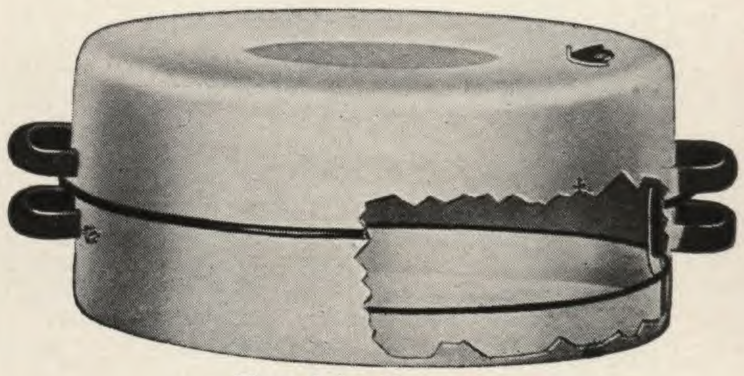
Convex Sauce Pan

	Quarts	Inches	Price
G-02	1½	5¾ x 4	
G-03	2⅜	6⅝ x 4¼	
G-04	3¾	7⅞ x 4½	
G-05	5	8⅝ x 5¼	
G-06	6	9⅛ x 5½	
G-08	8	10 x 6¼	
G-010	9¾	10¼ x 7	



Sink Strainer

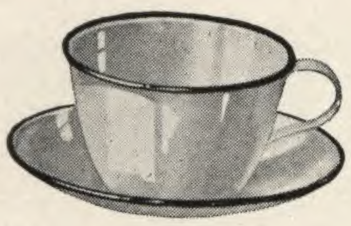
	Inches	Price
G-7	10 x 7¾ x 2¾	



Double Roaster

	Inches	Price
G-10	16¼ x 11¼ x 7½	
G-20	17⅜ x 12¼ x 7⅝	
G-30	18¾ x 13¼ x 8⅞	

White Enamel Ware



Cup and Saucer

	Price
G-70	
G-81	
G-91½	
G-102	



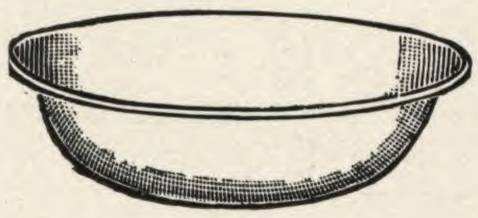
Flat Cuspidor

	Inches	Price
G- 9	9 x 4	
G-15	10⅝ x 4½	



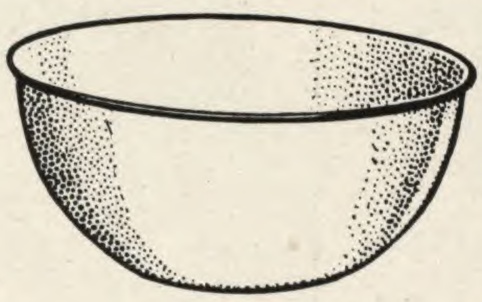
Pitcher

	Quarts	Price
G-30	3	
G-40	4	
G-60	6	



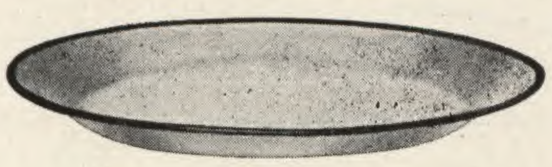
Basin

	Inches	Price
G-26	10⅛ x 2⅞	
G-28	11¼ x 2⅞	
G-30	12 x 3¼	
G-32	13 x 3⅝	
G-34	13¾ x 3⅝	
G-36	14¼ x 3¾	
G-40	16¼ x 4¼	



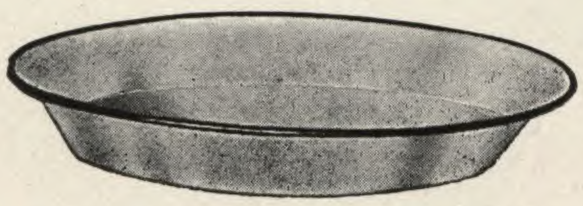
Bowl

	Quarts	Inches	Price
G-14	¾	6 x 2¾	
G-16	1	6⅝ x 2⅞	
G-18	1½	7½ x 3¼	
G-20	2	8⅛ x 3⅝	
G-22	2¾	9 x 4	
G-24	3⅞	10 x 4¼	
G-26	4¾	10¾ x 4⅝	
G-28	5½	11 x 4¾	
G-30	6¾	12 x 5¼	
G-32	8¼	12¾ x 5½	



Shallow Pie Plate

	Inches	Price
G- 9	9 x ⅞	
G-10	9⅜ x 1	
G-11	10⅞ x 1	



Deep Pie Plate

	Inches	Price
G- 90	8¾ x 1¼	
G-100	9⅝ x 1⅜	
G-110	10⅜ x 1½	
G-120	11½ x 1½	



Preserving Kettle

	Quarts	Inches	Price
G-30	9	11¾ x 6⅛	
G-32	12¾	12⅞ x 7⅜	
G-36	14¼	13½ x 7⅜	
G-40	18½	14¾ x 8	



Stock Kettle with Cover

	Quarts	Inches	Price
G-24	10	10 x 8⅛	
G-26	11¼	10½ x 8⅜	
G-28	15½	12 x 8⅞	
G-30	19	12⅝ x 10	
G-32	23½	13½ x 10½	
G-36	36	15¾ x 11¾	



Cereal Cooker

	Quarts	Price
G- 805	7	
G-1005	11	

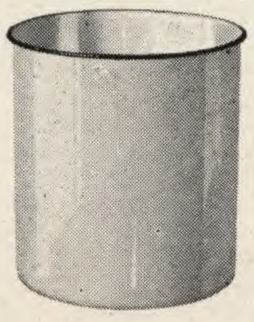
Thompson's Individual Tea Pot



The popular and economical tea pot for individual service, for lunch room and cafeteria service.

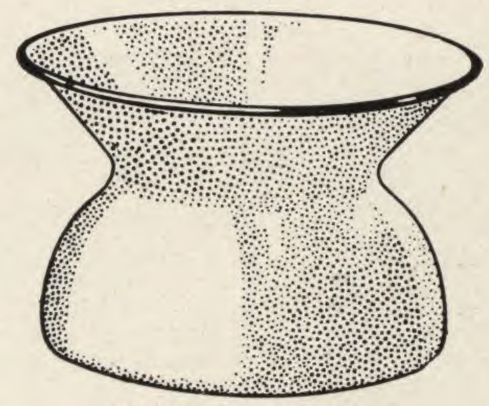
These pots are seamless and are made of heavy nickeled steel, covered with three coats of pure white enamel, baked on. The handle and spout are welded to the body of the pot, giving a smooth and entirely seamless surface at those points which are most affected in other teapots.

	Capacity	Price
G-85	¼ qt	



Bain Marie Jars

No.	Capacity	Dimensions
02	2⅛ qts.	5⅛ x 6¾
03	3 qts	6¼ x 6⅝
04	4 qts.	6⅞ x 7½
05⅝	5⅝ qts.	7⅝ x 8⅛



Tall Cuspidor

	Inches	Price
G-20	8 x 5	



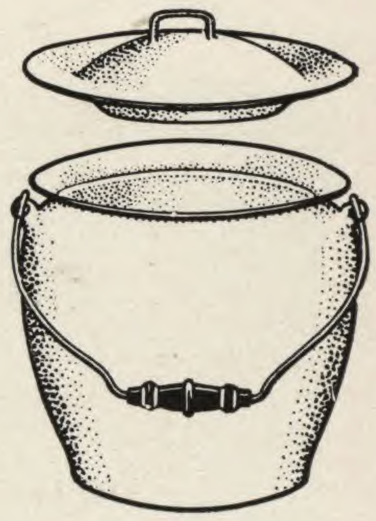
Water Pail

	Quarts	Inches	Price
G-110	10	10½ x 8¾	
G-112	12	11⅛ x 9½	
G-115	15	12¼ x 9⅞	



Toilet Set

	Combination of Pitcher	Bowl	Price
G-334	30	34	
G-436	40	36	
G-640	60	40	



Commode

	Quarts	Price
G-22	9	
G-23	12	

Chamber

	Inches	Price
G-01	7¾ x 4¾	
G-01½	8⅞ x 5	
G-02	9¾ x 5¾	

Tinware and Stamped Metal Ware



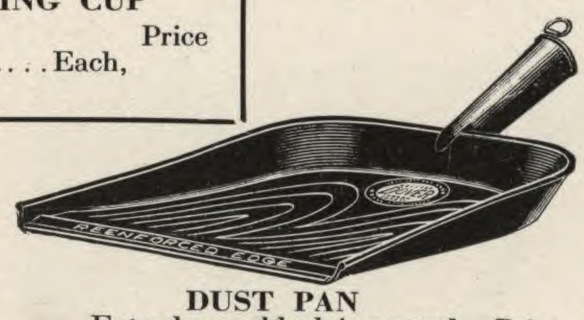


TIN GRADUATED MEASURING CUP

	Cap.	Price
E-610	½ pt.	Each,

TIN KITCHEN MEASURE

	Cap.	Price
E-604	¼ pt.	Each,
E-605	½ pt.	Each,
E-610	1 pt.	Each,
E-611	1 qt.	Each,
E-612	2 qt.	Each,
E-614	4 qt.	Each,



DUST PAN

Extra heavy black japanned.

		Price
E-600	Blade 8½ x 11½ in.,	Ea.,
E-601	The same with Hood	



BROWN BREAD MOULD

Diam. Top	Diam. Bot.	Height	Price
5½ in. x	4¼ in. x	7⅞ in.	
Cap.			Price
E-2	2 qt.		Each,



TIN DRINKING CUP

	Cap.	Dimen.	Price Each
E- 5	½ pt.	3¼ x 1¾	
E-10	1 pt.	4¼ x 2 9/16	
E-20	1 qt.	5⅛ x 3⅜	



SQUASH SIEVE

	Diam.	Price
E-609	9 in	Each,
E-610	10 in.	Each,
E-611	11 in.	Each,
E-612	12 in.	Each,
E-613	13 in.	Each,



TIN FUNNEL

Cap.	Price
E-600 ¼ pt.	Each,
E-602 ½ pt.	Each,
E-605 1 pt.	Each,
E-610 1 qt.	Each,
E-6151½ qt.	Each,
E-620 2 qt.	Each,
E-630 3 qt.	Each,
E-640 4 qt.	Each,



PUDDING BOILER
Without Tubes

Cap.	Price
E-60 ½ qt.	Each,
E-61 1 qt.	Each,
E-62 2 qt.	Each,
E-63 3 qt.	Each,
E-64 4 qt.	Each,

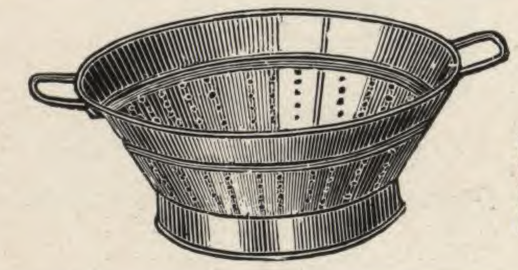
PUDDING BOILER
With Tubes

Cap.	Price
E-610 1 qt.	Each,
E-620 2 qt.	Each,
E-630 3 qt.	Each,
E-640 4 qt.	Each,



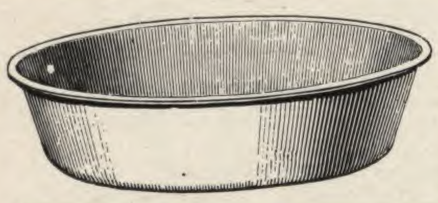
HEAVY GALVANIZED WATER PAIL

Cap.	Price
E-100 10 qt.	Each,
E-120 12 qt.	Each,
E-140 14 qt.	Each,



HEAVY PIERCED TIN COLANDER

Diam.	Price
E-610 10 in.	Each,
E-611 11 in.	Each,
E-612 12 in.	Each,
E-613 13 in.	Each,



RETINNED MILK PAN

Cap.	Price
E- 34 4 qt.	Each,
E- 36 6 qt.	Each,
E- 38 8 qt.	Each,
E-310 10 qt.	Each,
E-312 12 qt.	Each,



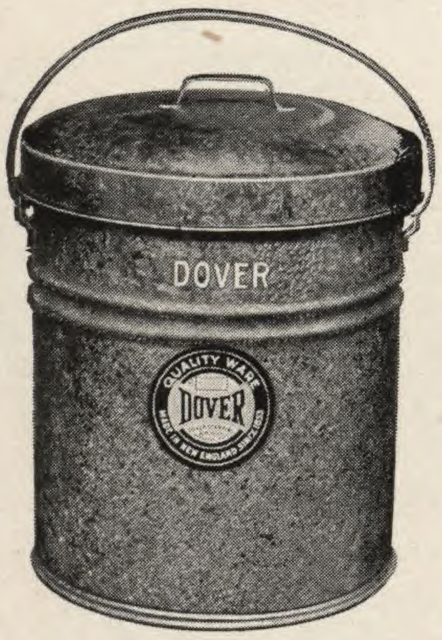
EXTRA DEEP TIN PIE PLATE

	Dimen.	Price
E- 80 IC	8 x 7/8 in.	
E- 90 IC	9 x 1 1/16 in.	
E-100 IC	10 x 1⅛ in.	
E-111 IC	11 x 1⅝ in.	



REGULAR TIN PIE PLATE

	Dimen.	Price
E- 5 IC	5 x 5/8 in.	
E- 6 IC	6 x 11/16 in.	
E- 7 IC	7 x 11/16 in.	
E- 8 IC	8 x 11/16 in.	
E- 9 IC	9 x 11/16 in.	
E-10 IC	10 x 13/16 in.	
E-11 IC	11 x 7/8 in.	

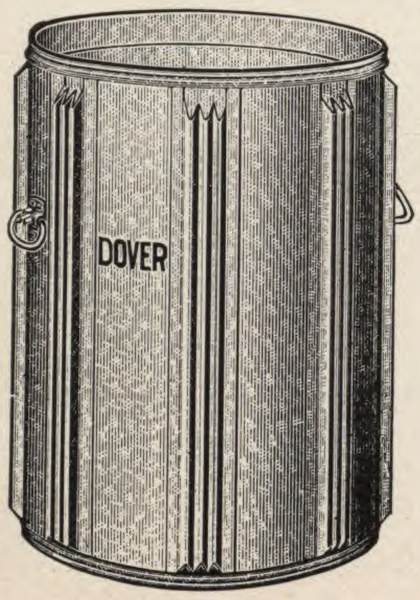


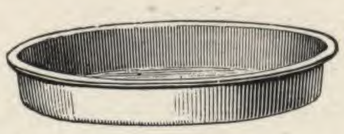
WASHINGTON TIN PIE PLATE

	Dimen.	Price
E-67½ IC	7 x 1 in.	
E-68 IC	8 x ¼ in.	
E-68½ IC	8 x ½ in.	
E-68¾ IC	8 x 1 in.	
E-69 IC	9 x 5/16 in.	
E-69½ IC	9 x ½ in.	
E-69¾ IC	9 x 1 in.	
E-70 IC	10 x ½ in.	
E-71 IC	10 x 1 in.	

GALVANIZED GARBAGE PAIL AND COVER

	Dimensions	Cap.	Price
E-0	22½ x 14	60 qts.	
E-1	16⅝ x 14	42 qts.	
E-2	14½ x 12	26 qts.	
E-3	10¾ x 12	20 qts.	
E-4	11 x 10¼	13 qts.	

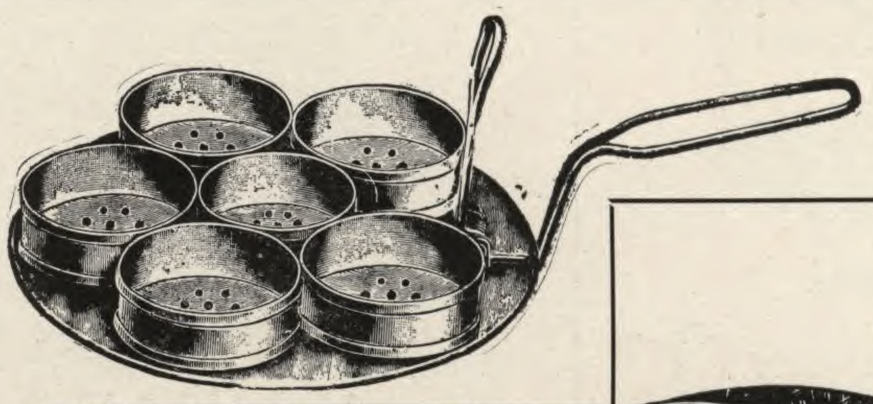






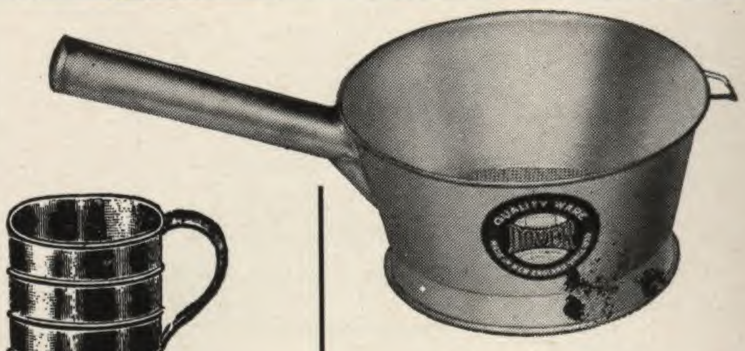
FLOUR SCOOP
Retinned

Dimen.	Price
E-20 6¾ x 4¼ in.	
E-30 7¾ x 5½ in.	
E-40 9 x 6½ in.	
E-50 11 x 8 in.	



TIN EGG POACHER

Cap.	Price
E-310 1 Ring	Each,
E-311 2 Ring	Each,
E-312 3 Ring	Each,
E-313 4 Ring	Each,
E-314 6 Ring	Each,



SOUP STRAINER

Diam.	Price
E-674 4 in.	Each,
E-675 5 in.	Each,
E-676 6 in.	Each,
E-677 7 in.	Each,
E-678 8 in.	Each,

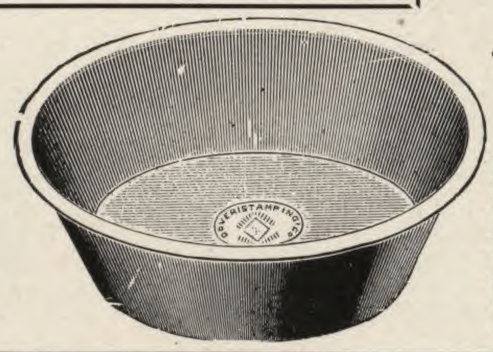


TIN SUDS DIPPER

Cap.	Price
E-620 2 qt.	Each,
E-630 3 qt.	Each,
E-640 4 qt.	Each,
E-660 6 qt.	Each,

TIN GRADUATED MEASURE

Cap.	Price
E-621 1 qt.	Each,
E-622 2 qt.	Each,



RETINNED PUDDING PAN

Cap.	Price
E- 32 2 qt.	Each,
E- 33 3 qt.	Each,
E- 34 4 qt.	Each,
E- 35 5 qt.	Each,
E- 36 6 qt.	Each,
E- 38 8 qt.	Each,
E-310 10 qt.	Each,



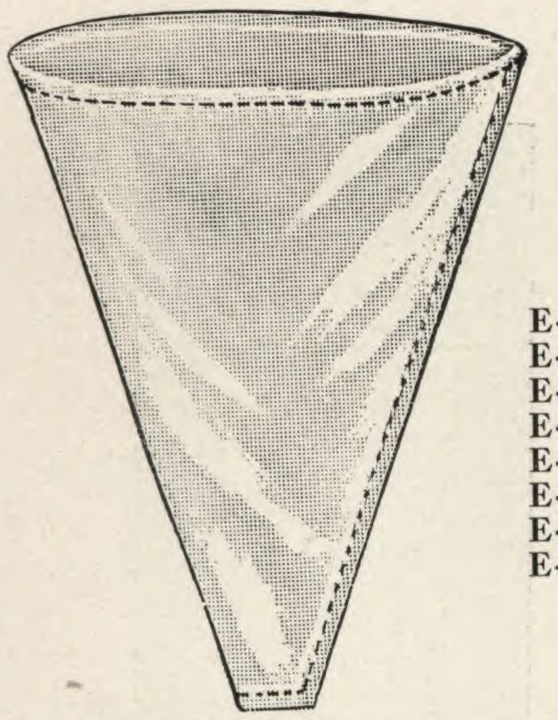
GALVANIZED STEEL BARREL

Dimensions	Cap.	Price Plain	Price Soldered
E-018 26 x 17 in.	28 gal.	Each,	
E-019 26 x 18 in.	24½ gal.	Each,	
Covers for same		Each,	

HEAVY GALVANIZED COAL HOD

Diam.	Price
E-160 16 in.	Each,
E-170 17 in.	Each,
E-180 18 in.	Each,
E-200 20 in.	Each,

Bakers' Utensils



Pastry Bags

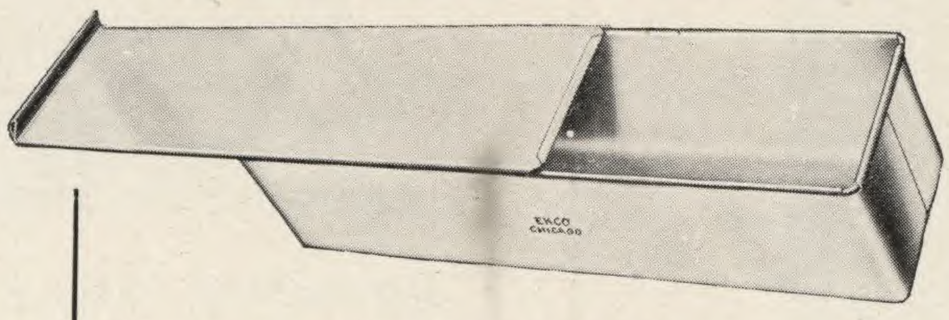
Canvas

	Dimensions	Price
E-1	8½x11½	Ea.
E-2	9 x13½	Ea.
E-3	10½x15	Ea.
E-4	11 x16½	Ea.
E-5	12 x18	Ea.
E-6	13½x20	Ea.
E-7	14½x21½	Ea.
E-8	15½x23	Ea.



Cream Roll Tin

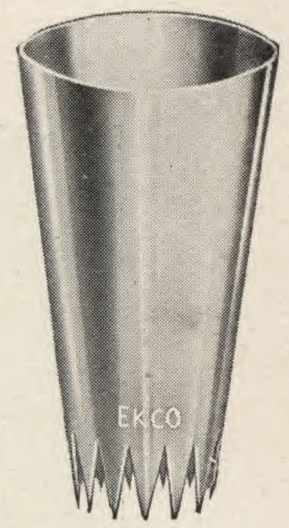
	Length	Diam. Large End	Diam. Small End
E-1	5½ in.	1½ in.	⅝ in.
	Dozen		



Tin Sandwich Pan

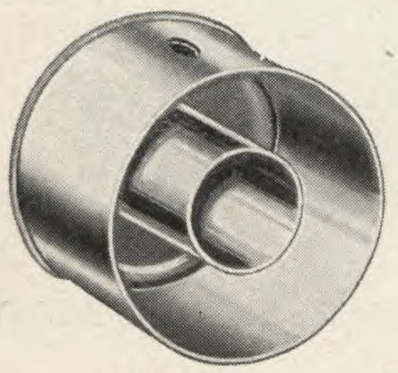
Pullman style with slide covers

E-2 . . . . . 16 x 4 x 4 in. . . . . .



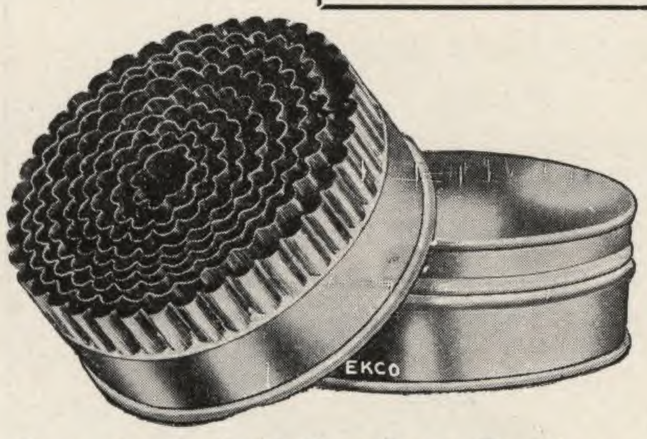
Pastry Tubes

Star Pattern
8 Sizes **00-9**
Plain Pattern
11 Sizes **00-9**
Each (any size)



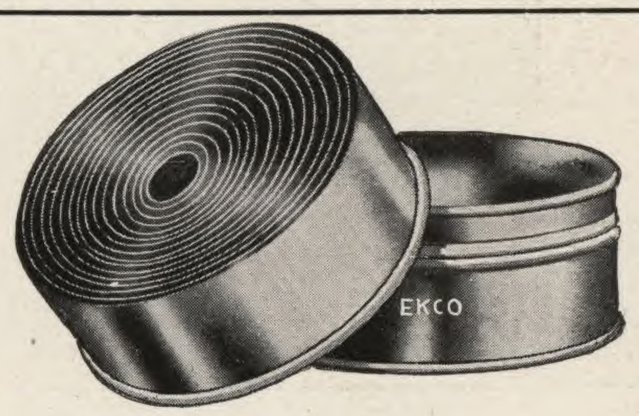
Baker's Doughnut Cutter

Sizes	Price
2½ in.	Each,
2¾ in.	Each,
3 in.	Each,
3¼ in.	Each,



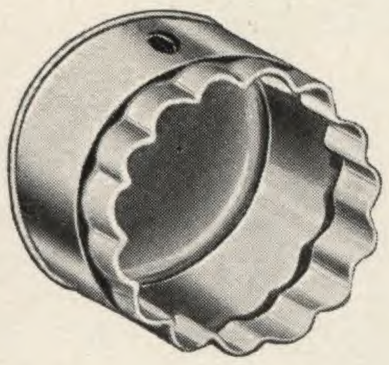
Box Assorted Scallop Cutters

9 Cutters in each box
Boxes . . . . . Each,



Box Assorted Plain Cutters

16 Cutters in each box
Boxes . . . . . Each,



Baker's Scallop Cooky Cutter

Sizes	Price
2 in.	Each,
2¼ in.	Each,
2½ in.	Each,
2¾ in.	Each,
3 in.	Each,
3¼ in.	Each,
3½ in.	Each,

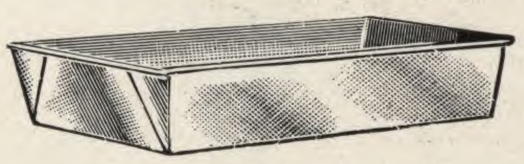


Baker's Sheet

Made of Black Iron or Tin

Open on one end or closed all round

Sizes	Price
17 x 27 in.	Each,
19 x 28 in.	Each,
20 x 32 in.	Each,



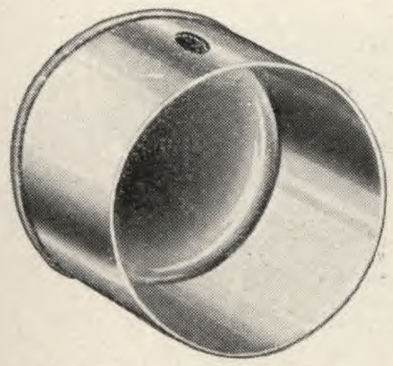
Tin Cake Pan

Dimensions	Price
E-611 . . . . 6 x 9¾ in.	Each,
E-612 . . . . 6½ x 10¼ in.	Each,
E-632 . . . . 8⅝ x 12½ in.	Each,



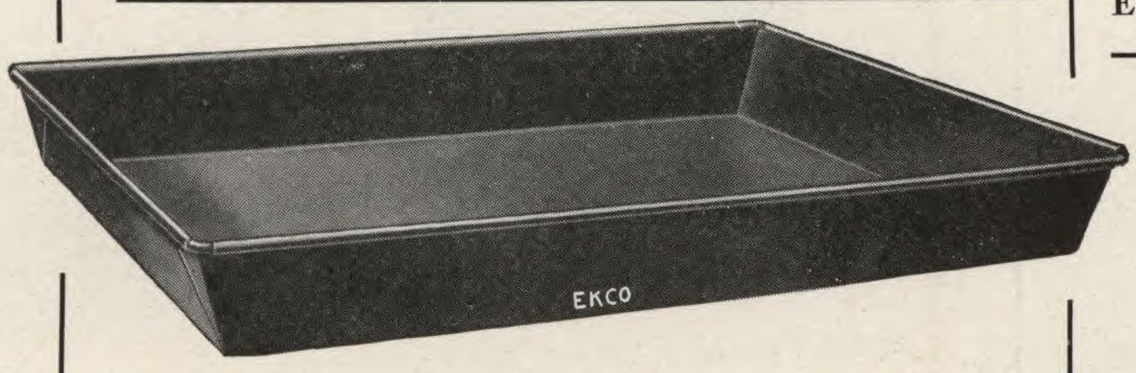
Retinned Muffin Pan

Capacity	Pric
E-00120 . . . . . 12 . . .	Light, each,
E- 712 . . . . . 12 . . .	Heavy, each,



Baker's Biscuit Cutter

Sizes	Price
2 in.	Each,
2¼ in.	Each,
2½ in.	Each,
2¾ in.	Each,
3 in.	Each,
3¼ in.	Each,
3½ in.	Each,



Tin Oven Pan

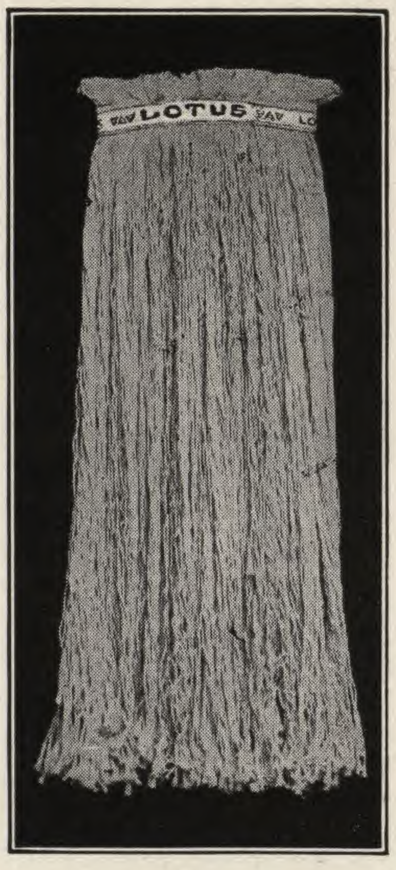
Dimensions	Price
E-651 . . . . . 10 x 14 in.	Each,
E-652 . . . . . 10 x 15 in.	Each,
E-653 . . . . . 11 x 16 in.	Each,
E-654 . . . . . 12 x 17 in.	Each,
E-655 . . . . . 13 x 18 in.	Each,



Bread Tin

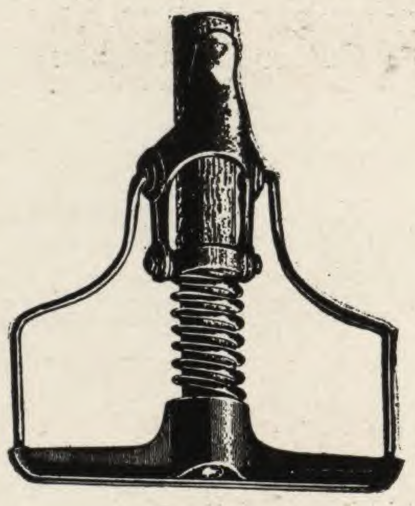
Dimensions	Price
E- 06 . . 8 x 4 x 2½ in. . .	Doz.,
E- 07 . . 8½ x 4½ x 2¾ in. . .	Doz.,
E-027 . . 9½ x 4½ x 3½ in. . .	Doz.,
E-075 . . 13 x 4¼ x 3 in. . .	Doz.,
E-076 . . 16 x 4¼ x 3¼ in. . .	Doz.,

Mops, Mop Sticks, Mop Presses, Pails Jardinieres



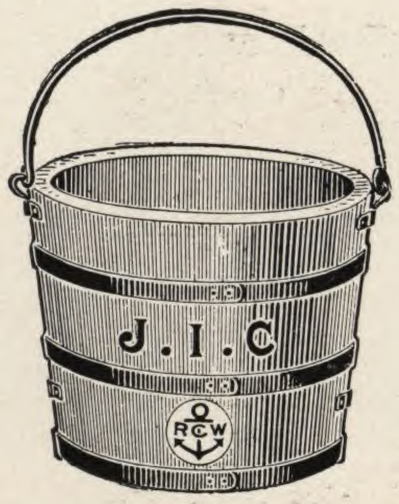
Heavy Twine Mop

Weight
20 oz. . . . . .
16 oz. . . . . .



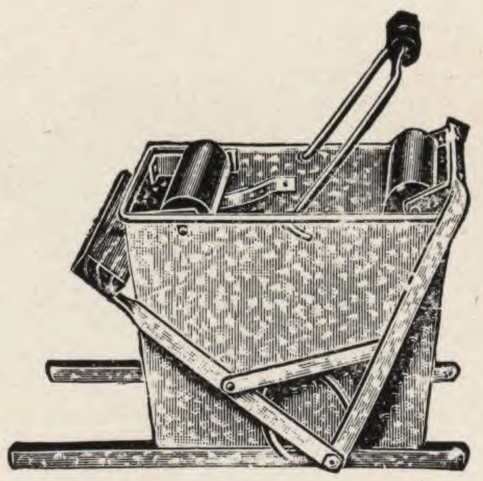
Mop Stick

Steel head, mop spring lever.



J. I. C. Pail

Heavy Oak Pail with three heavy iron hoops.

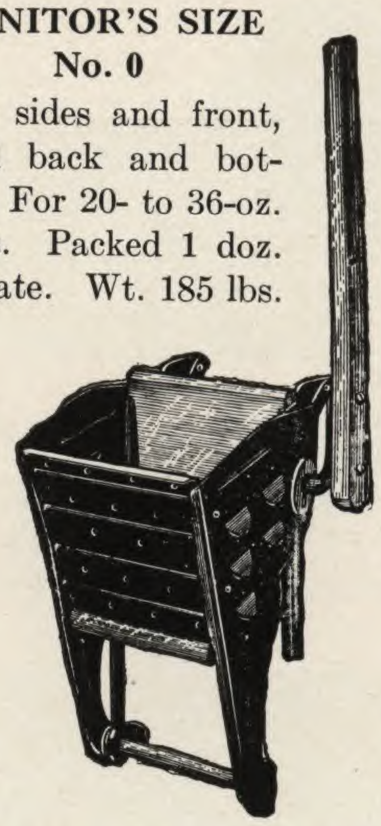


Rochester Mop Press

Capacity — Size
19 qt. . . . . 10 x 11¼ x 10 in.

JANITOR'S SIZE
No. 0

Steel sides and front, wood back and bottom. For 20- to 36-oz. mops. Packed 1 doz. to crate. Wt. 185 lbs.



White Mop Press

Made for all classes of work.

Size	Capacity
No. 1	16- to 24-oz. mop
No. 0	20- to 36-oz. mop
No. 00	20- to 36-oz. mop

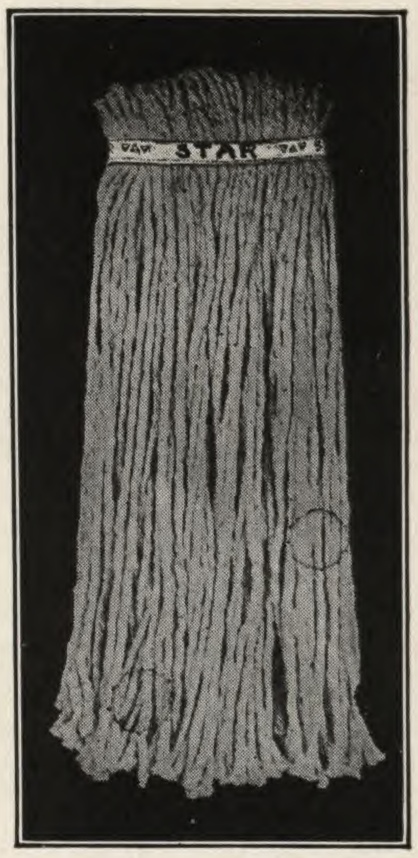


Oval Pail

With steel braces and heavily reinforced ribs.

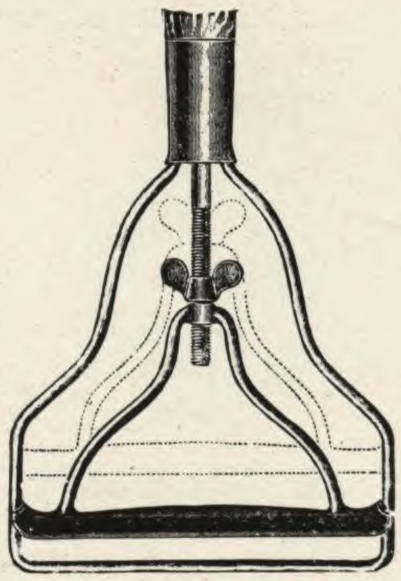
No.	Capacity
16-B	16-qt.
26-B	26-qt.

For Prices, See Special Price List



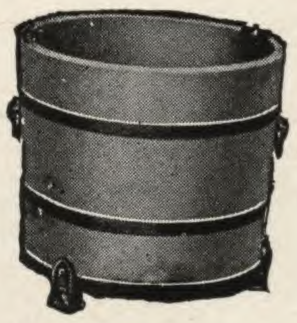
Medium Twine Mop

Weight
20 oz. . . . . .
16 oz. . . . . .



Mop Stick

Steel head, screw handle.



Oak Jardiniere

With brass hoops

Made in the following sizes:
10 in.—12 in.—16 in. diameter.

Kitchen and Bakery Brushes



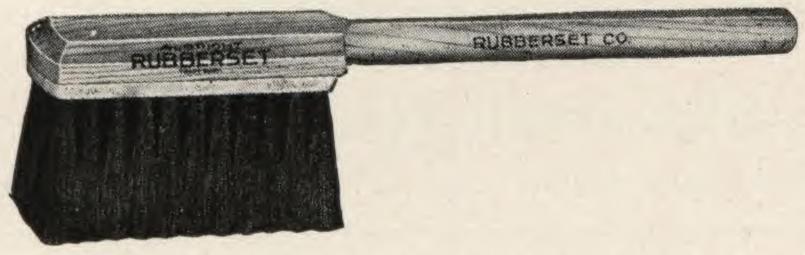
Rubberset Flat Pastry Brushes

	Bristle width	Bristle length
80-R.B.	1 in.	1½ in.
	1½ in.	1⅞ in.
	2 in.	2⅛ in.
	2½ in.	2¼ in.
	3 in.	2¼ in.



Rubberset Round Bakers' Grease Brushes

	Bristle length	Bristle diameter
96-R.B.	2¾ in.	1 in.
	2¾ in.	1⅛ in.
	2⅞ in.	1¼ in.



Rubberset Wash Brush

926 2⅞ in. white Russian bristles
2⅞ in. gray Russian bristles



Rubberset Flour Brushes

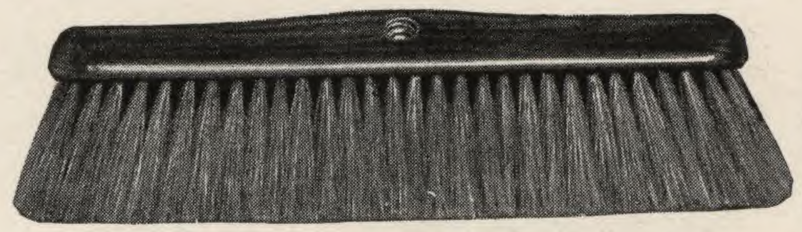
918 3½ in. white Russian bristles
2¾ in. black China bristles



Counter or Bench Brushes

Solid, natural polished handle, staple set

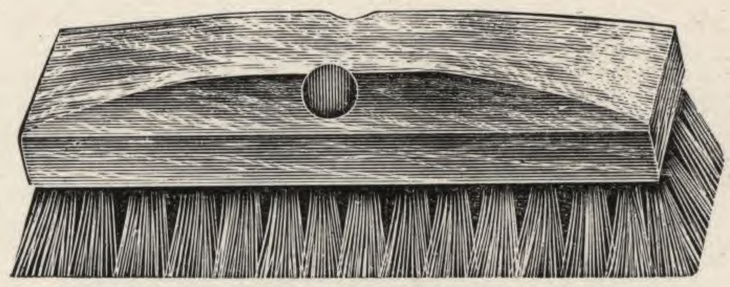
	Size
Soft black fibre bristles	9 in.
Black horsehair bristles, with silver gray hair casing	9 in.
Black China bristle body, white bristle casing	9 in.



Floor Brooms

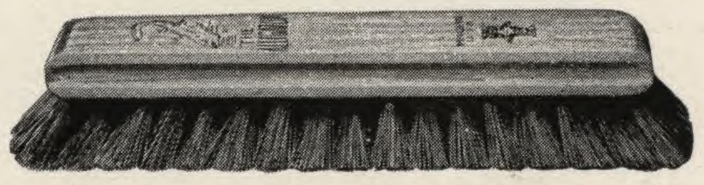
Pure black horsehair, solid bed blocks

Size	Length of hair
12 in.	2⅝ in.
14 in.	2⅝ in.
16 in.	2⅝ in.
18 in.	2⅝ in.



Deck Scrub

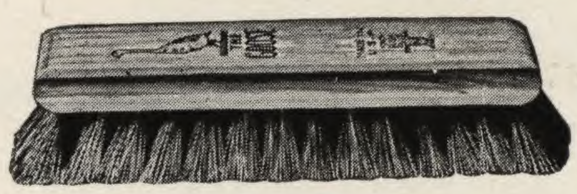
Ox fibre set in hardwood block.



Alligator Scrub Brush

Ox fibre set in hardwood block.

Block	Face size
10 in.	12 x 2¾ in.



Goose Scrub Brush

Ox fibre set in hardwood, polished block.

Block	Face size
8 in.	10 x 2¾ in.



Hub Scrub Brush

Ox fibre set in hardwood, polished block.

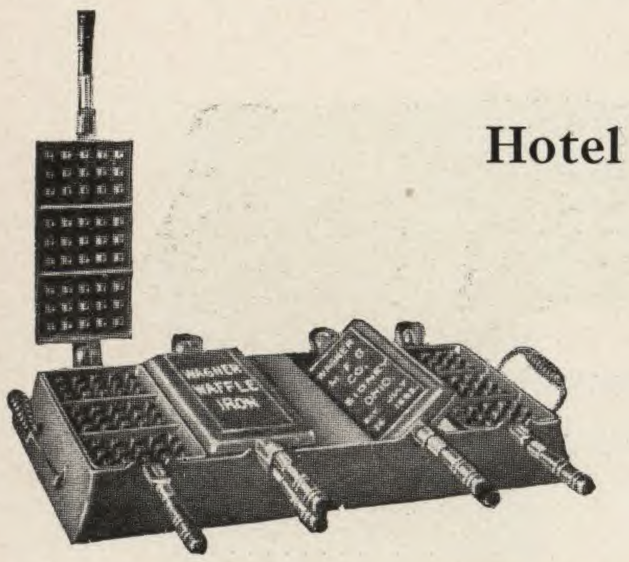
Block	Face size
7½ in.	10 x 2¾ in.



Dial Brush

Ox fibre, for cleaning pots and pans.

Waffle Irons, Griddles, Frying Pans

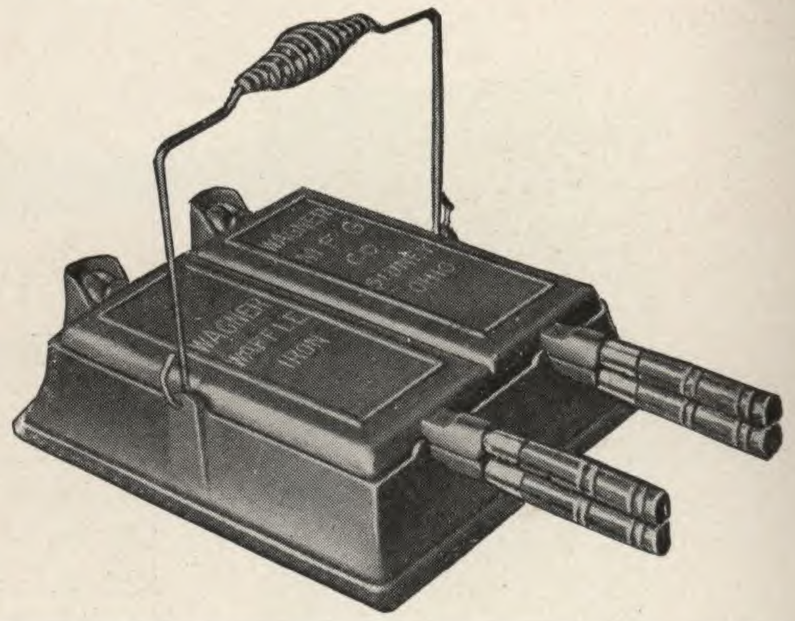


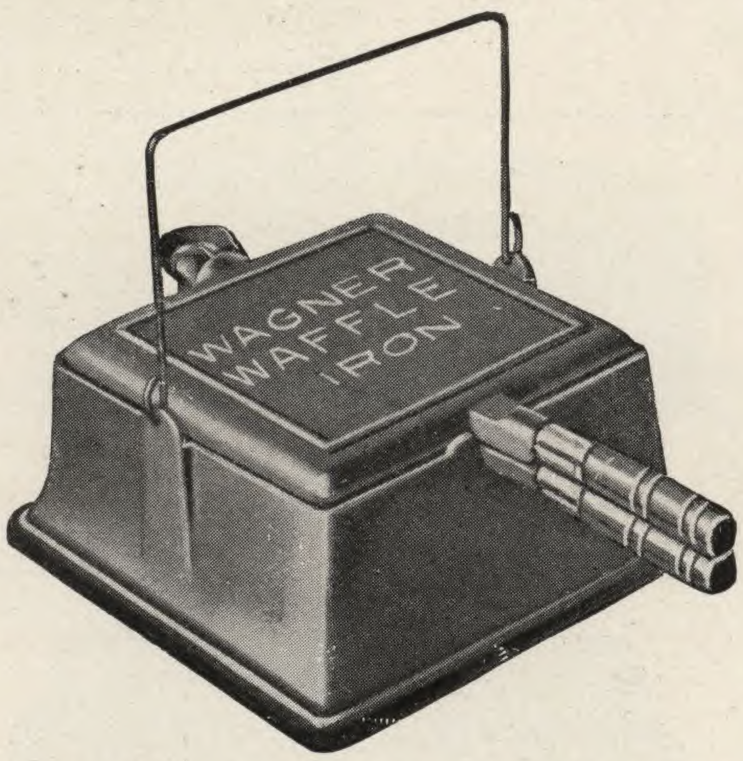
Hotel Waffle Iron

W-1422
Bakes twelve waffles
2⅝ x 4 in. each

Twin Waffle Iron

W-1421
Bakes six waffles
2⅝ x 4 in. each

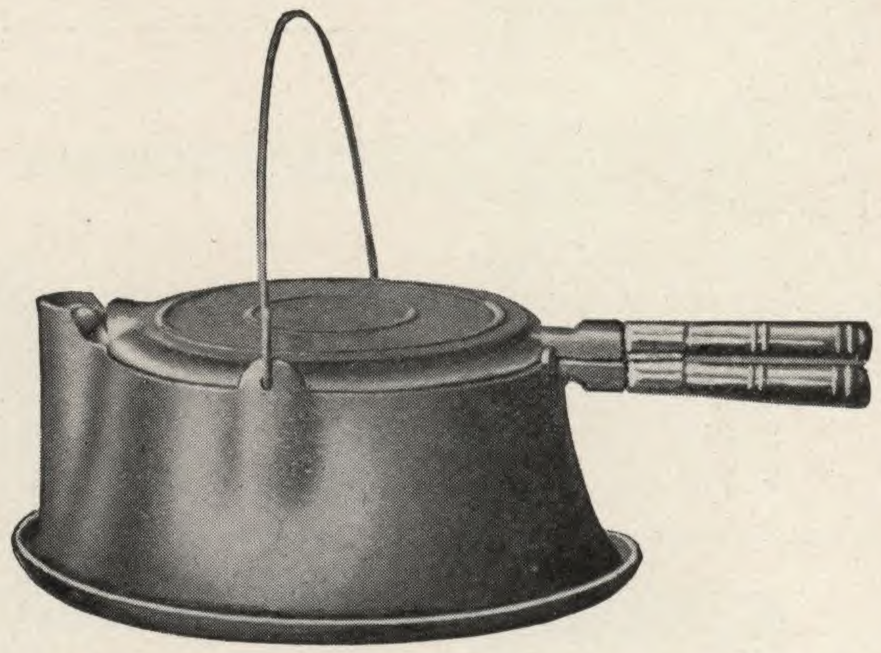




High Frame Square Waffle Iron

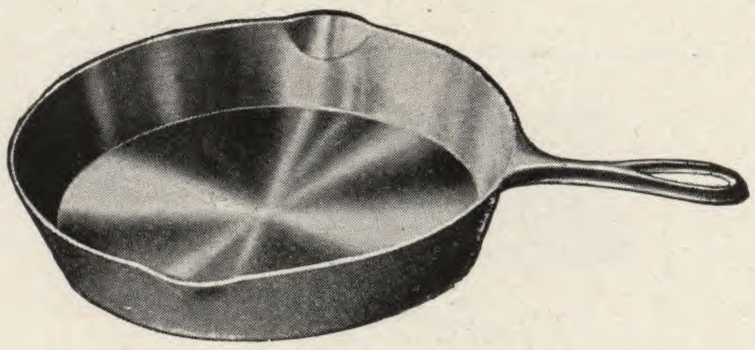
Dimensions

W-1420 9 x 9 x 3½ in. Bakes four square waffles, 3¼ x 3¼ in. each
Price .....



High Frame Round Waffle Iron

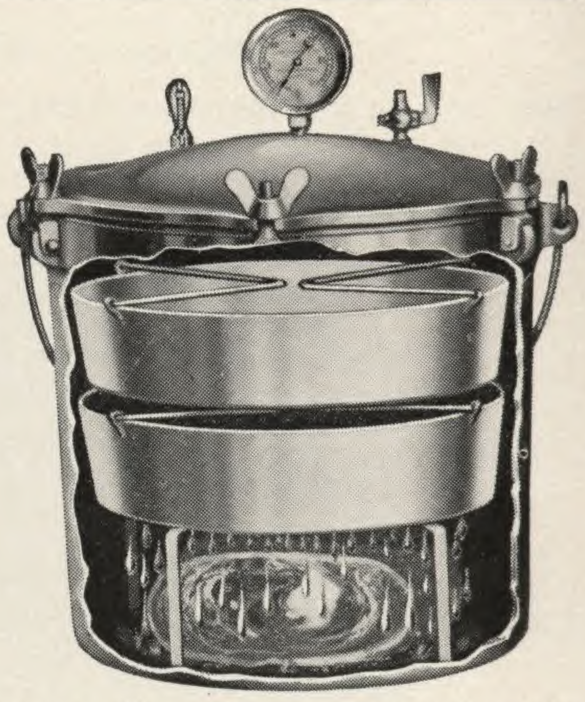
W-9 Bakes four waffles .....



Cast Iron Frying Pan

	Diameter Bottom		Diameter Bottom
F-8	8⅞ in.	**F-12**	11¾ in.
F-9	9¾ in.	**F-13**	12 in.
F-10	10¼ in.	**F-14**	13 in.
F-11	10⅞ in.		

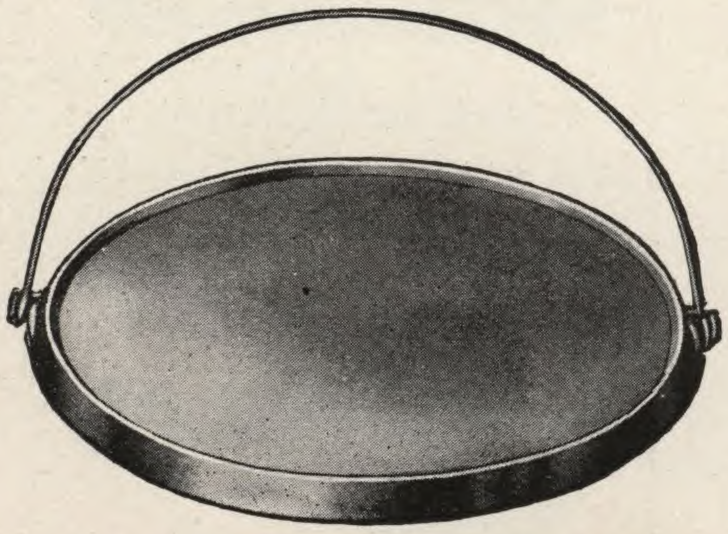
Wagner's Cast Aluminum Pressure Cooker



The Wagner Pressure Cooker is solid cast aluminum. Highly polished inside as well as outside, the Wagner Pressure Cooker with its Colonial pattern is beautiful and durable and it embodies all the fine craftsmanship which has made Wagner Cast Aluminum Cooking Utensils famous the world over.

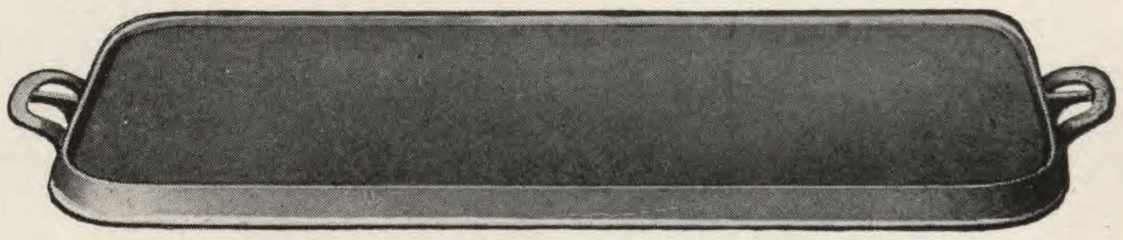
In cooking meat, vegetables, stews, etc., one saves approximately 60% in time as well as fuel.

Capacity, 20 qts. Complete .....Each,
Capacity, 25 qts. Complete .....Each,



Round Bailed Griddle

	Diameter		Diameter
G-10	10⅝ in.	**G-14**	14 in.
G-12	11¾ in.	**G-16**	15⅞ in.



Oblong Cast Iron Griddle

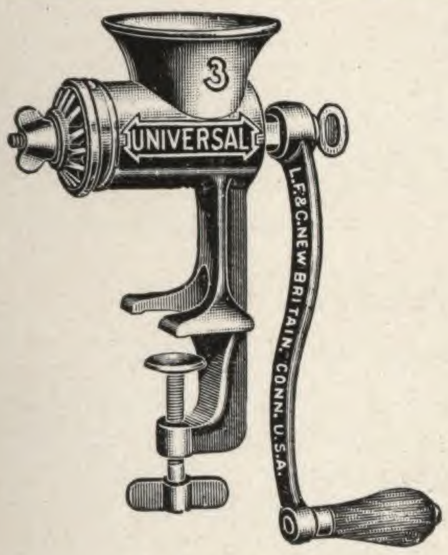
	Dimensions
G- 7	7⅝ x 16¾ in.
G- 8	8⅞ x 19⅜ in.
G- 9	10⅛ x 21½ in.
G-10	12⅜ x 24¾ in.
G-11	13½ x 25 in.

Food Choppers, Apple Parers, Bread Crumbers and Butter Cutters



Universal Meat Chopper

Cap.
No. 333.....3 lb.....



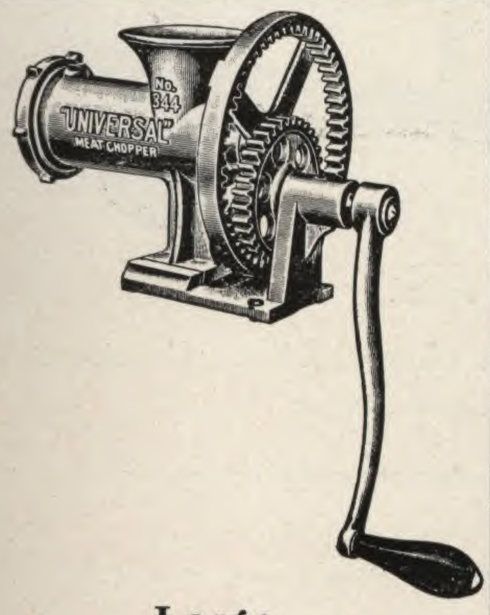
Universal Food Chopper

Cap.
No. 2.....2½ lb.....
No. 3.....3 lb.....



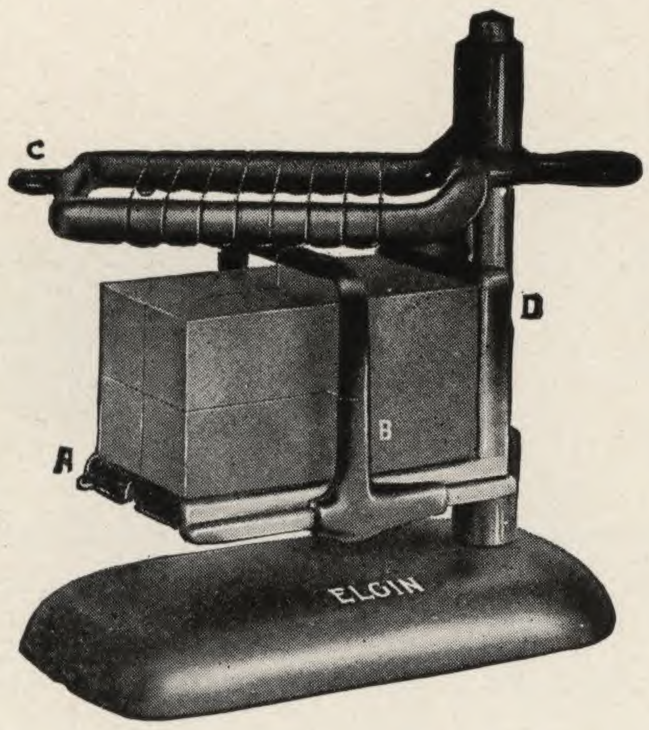
Large Meat Chopper

Cap.
No. 304.....5 lb.....



Large Meat Chopper

With Gear Arrangement
Cap.
No. 344.....5 lb.....

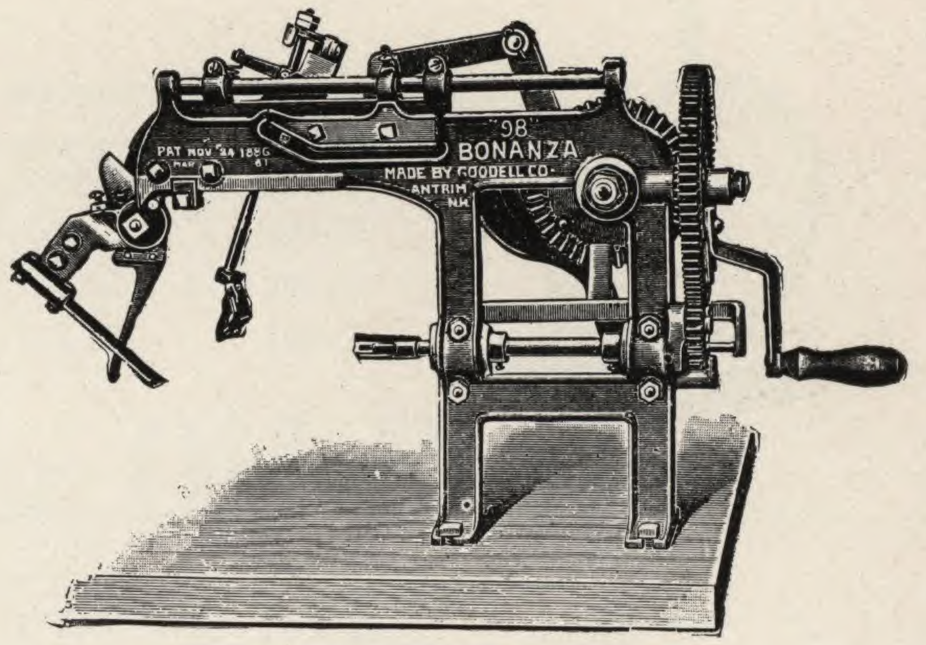


Elgin Butter Cutter

The Elgin Butter Cutter is a simple, compact, sanitary device for cutting butter into neat, clean, individual serving pieces. Two quick strokes divide a standard one-pound brick of butter without waste. Most any size piece can be obtained.

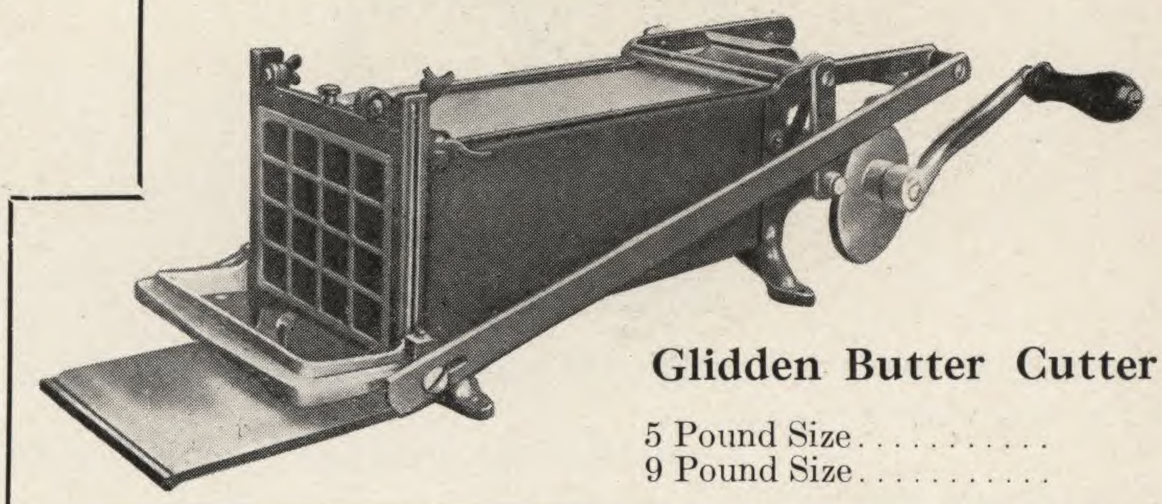
Made of solid bronze, heavily nickel plated and the base is white enameled. The cutting wires are the best silver steel piano wire. There is nothing to rust, tarnish or break.

Specifications: Length, 9½ in.; Width, 4½ in.; Height, 9 in.; Weight, 6 lbs.



Bonanza Parer

The Bonanza has been on the market since 1898 and enjoys the largest sale of any parer of its size. Parings are thrown back and away from the machine. Apple and core are removed automatically and separately. Can be used to pare only or to pare and core. Price

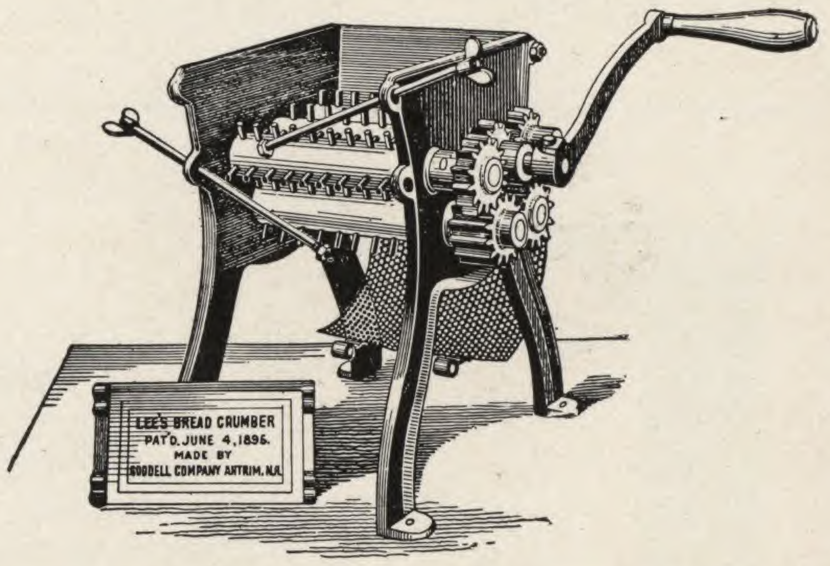


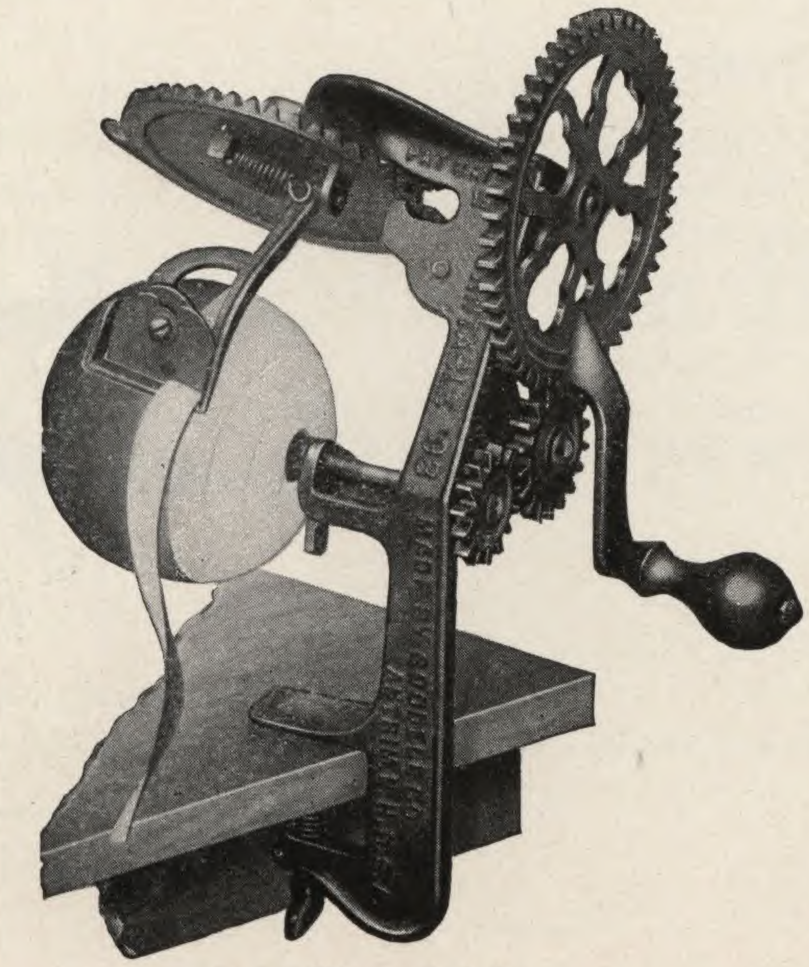
Glidden Butter Cutter

5 Pound Size.....
9 Pound Size.....

Lee Bread Crumber

One side removed to show crumbing teeth. Hopper, 6¼ x 7¼ in. Bench space, 10 in. No. 20, price.....
Smaller size, No. 10, price.....

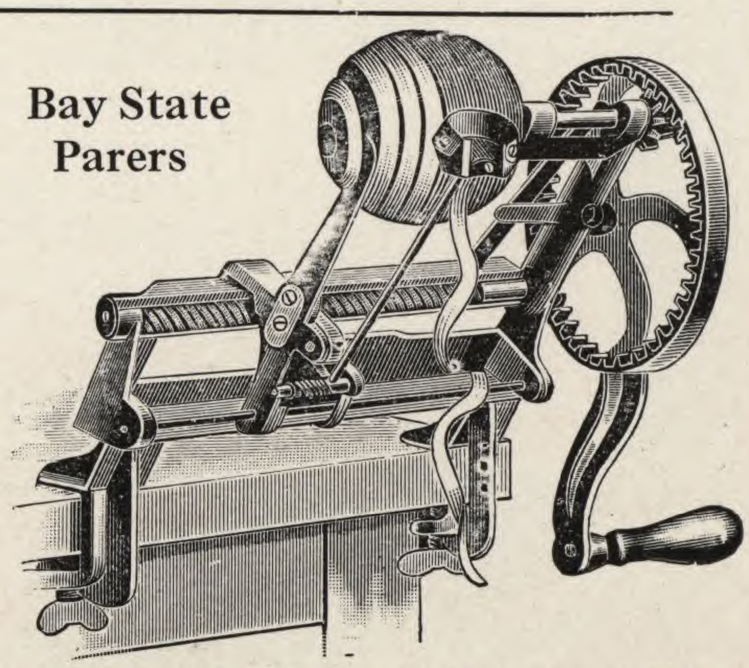




Turntable

Famous No. 98 Turntable. Pares the whole apple including the end. Gears are above the parings and juice. Frame in one piece. Price.....

Bay State Parers



FAMILY BAY STATE Strong, durable, perfect working parer. Pares, cores and slices or pares only as desired. Price....

IMPROVED BAY STATE Same principle as Family Bay State. Much larger and stronger in every way. Has steel feed screw and attaches to table at both ends. Furnished for paring pears if desired. Price.....

SCALES



Favorite Scale

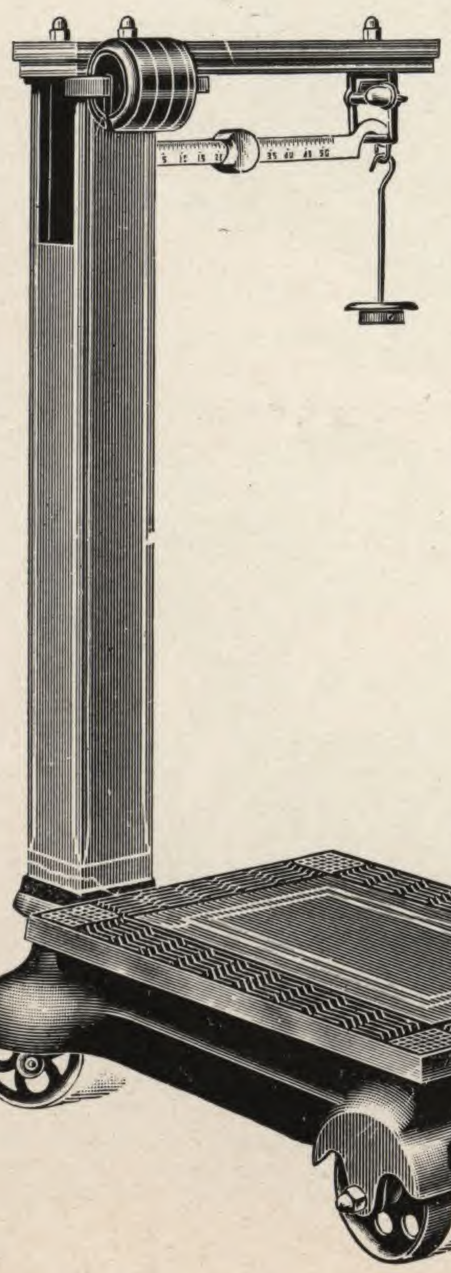
	Capacity	Price
G-103	24 lb.	Each,
G-102	12 lb.	Each,
G-122	10 lb.	Each,



Baker's Scale

With brass beam. Two 9-in. iron plates, japanned. Complete with scoop and weights.

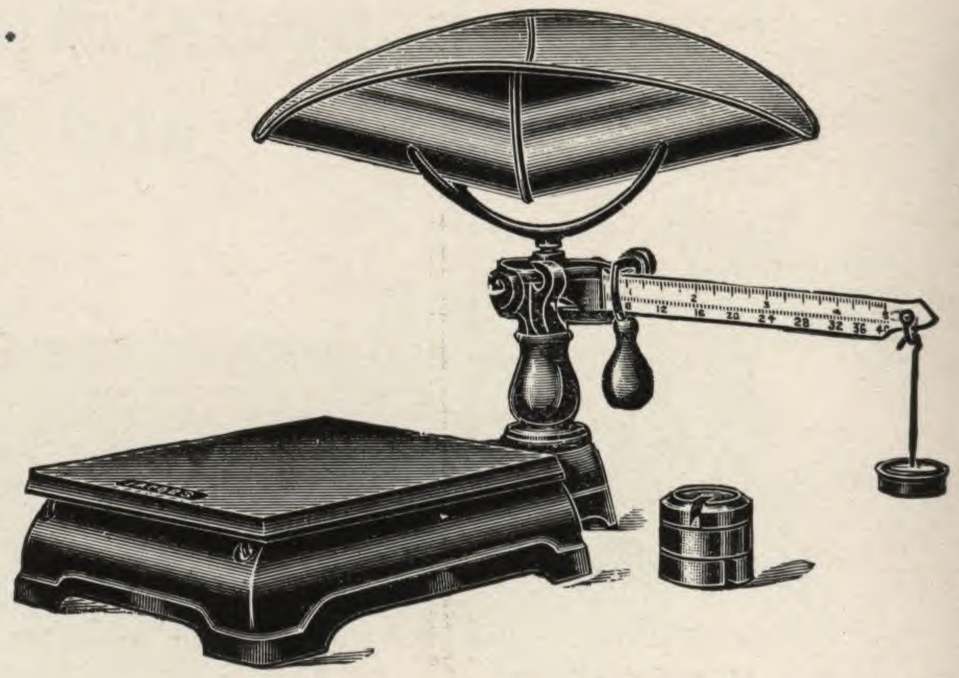
	Capacity	Price
G-1001-TB	16 lb.	Each,
G-1002-TB	8 lb.	Each,



Platform Scale

This scale represents a high-grade scale with enclosed wheels. We recommend this scale as being the most accurate, sensitive and durable scale on the market at a medium price. The main frame platform and levers are made of smooth gray iron of ample weight and strength. Beams and poise are of solid brass finely milled and highly polished.

	Capacity	Beam Grad.	Size of Platform	Price
G-74	400 lb.	50 x ½ lb.	15 x 20½ in.	
G-75	600 lb.	50 x ½ lb.	15 x 20½ in.	
G-77	1,000 lb.	100 x ½ lb.	17 x 24½ in.	
G-79	1,500 lb.	100 x ½ lb.	18 x 26 in.	



Counter Scale

½ oz. to 240 lbs.

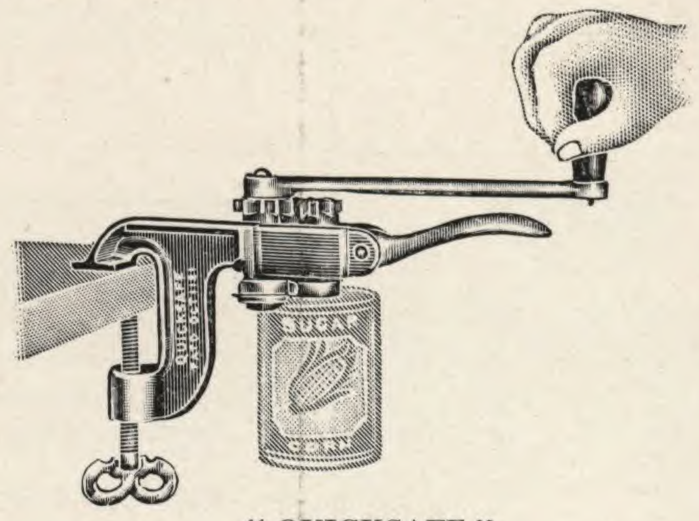
		Price
G-4450	With Tin Scoop.....Each,	
G-4460	With Brass Scoop.....Each,	

Note. — The platform on these scales is 10½ by 13½ in. Capacity, 30 lbs. by ½ oz. in scoop; 240 lbs. by ¼ lb. on platform. Scoop measures 19 x 9 x 5¼ in.

" QUICKSAFE "

" The Greatest Can Opener in the World "

" QUICKSAFE " clamps firmly to table, cabinet, or shelf, and holds the can automatically in position, leaving both hands free for the cutting operation. One or both heads may be instantly **cut completely off** by simply turning the crank handle, with no possible injury to hands or contents of can.



" QUICKSAFE "

For Hotels, Restaurants, etc.

"Quicksafe, Jr." A smaller size for household use. Just as safe, practical and easy to operate.

Truck

Dandy hand truck, bent plow handles. Constructed very heavily.

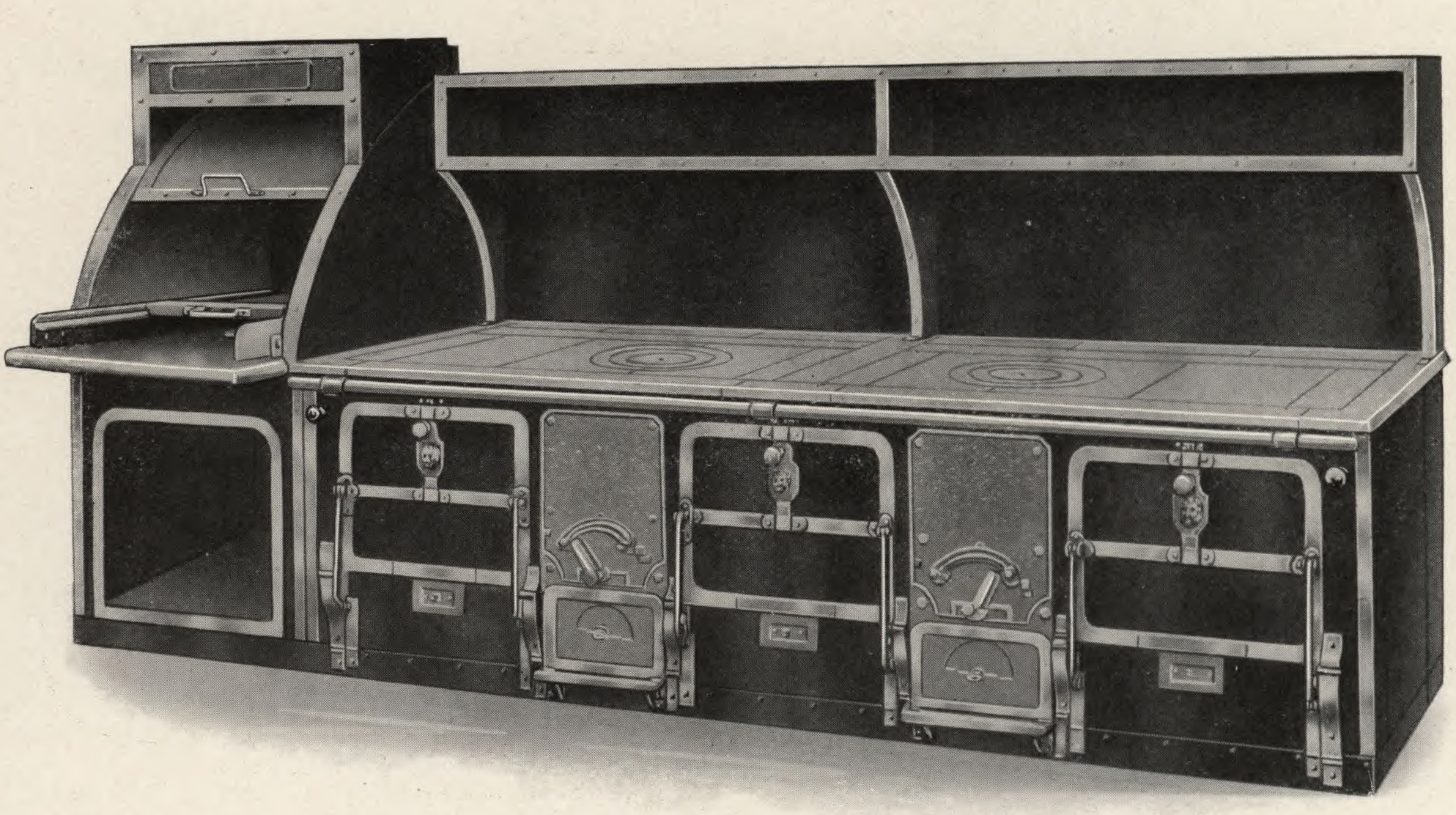
We Can Repair Your Old Range at a Small Cost

A separate department of our factory, for Repair Work Only, enables us to offer our services to our customers in repairing or overhauling their old kitchen outfits. This work includes everything—retinning, nickel or silver plating, relining, range repairs, new castings, etc. Oftentimes a small investment in repair work will prolong indefinitely the life of your kitchen equipment.

May We Show You How Inexpensive This Service Is?

Thompson Hotel and Restaurant French Range

Unquestionably the Most Efficient Hotel and Restaurant Range



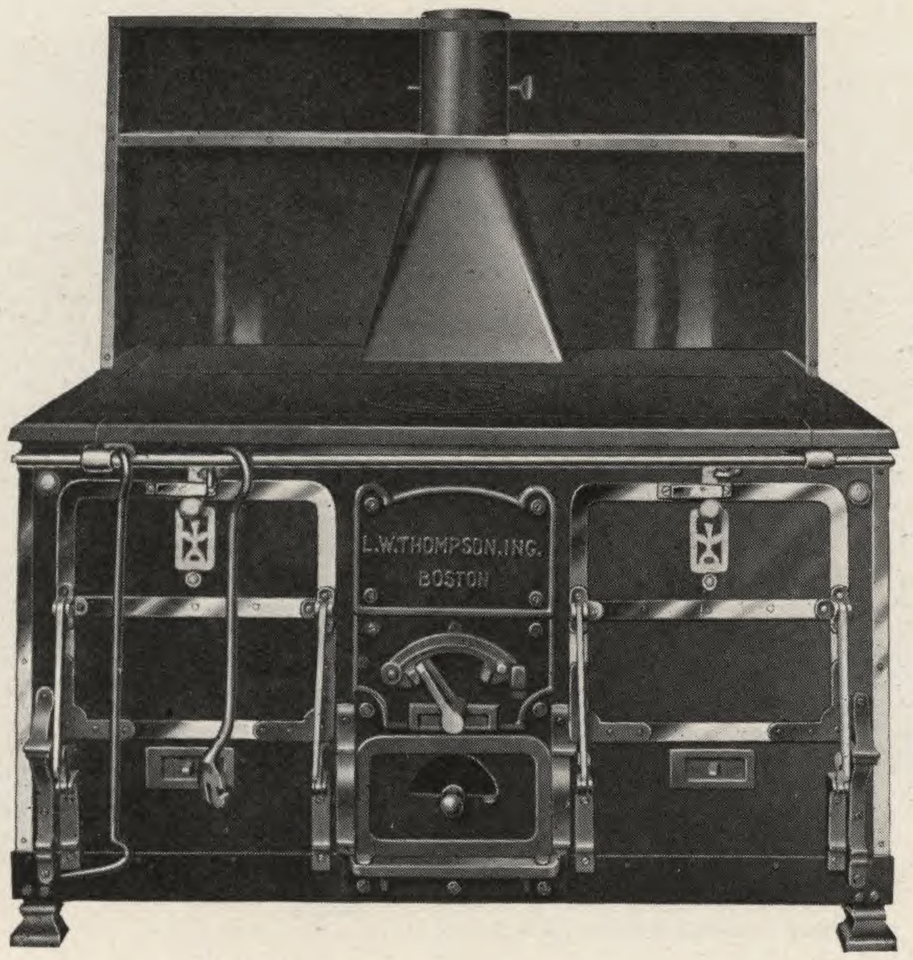
Above Illustration Represents our 9-Foot Range and Broiler

This Range consists of one of our five-foot sections containing one No. 3 Revolving grate-type fire box with two ovens, each measuring 18 in. wide by 28 in. deep by 16 in. high; and one of our four-foot sections containing one No. 3 Revolving grate-type fire box with one oven measuring 22 in. wide by 28 in. deep by 16 in. high. Directly overhead, running full length, is one of our double plate shelves.

Our oven bottoms in all ranges are two-piece sheet steel, securely braced underneath with 1¼ x ¼ inch angle iron, riveted diagonally across the oven bottom. With this system of bracing the ovens cannot warp or bulge.

Illustration also shows one of our Charcoal Broilers

Ranges and Broilers



THE ABOVE ILLUSTRATION

represents our

One-Fire and Two-Oven Range with Double Warming Shelf

These One-Fire and Two-Oven Ranges are made in the following sizes:

Length	Depth	Height	Fires	Ovens	Oven Size
4 ft.	30 in.	31 in.	1	2	13 x 22 x 13 in.
4½ ft.	32 in.	31 in.	1	2	15 x 23 x 14 in.
5 ft.	39 in.	31 in.	1	2	18 x 28 x 16 in.
6 ft.	39 in.	31 in.	1	2	22 x 28 x 16 in.

Our Two-Fire and Two-Oven Ranges are made and carried in stock in the following sizes:

Length	Depth	Height	Fires	Ovens	Oven Size
7 ft.	39 in.	33 in.	2	2	18 x 28 x 16 in.
8 ft.	39 in.	33 in.	2	2	22 x 28 x 16 in.

We can furnish these ranges in any length desired by adding either 3½-foot or 4-foot sections to same.

Ranges can be fitted with either single or double Warming Shelves, or Hot Closet fitted with sliding doors, as desired.

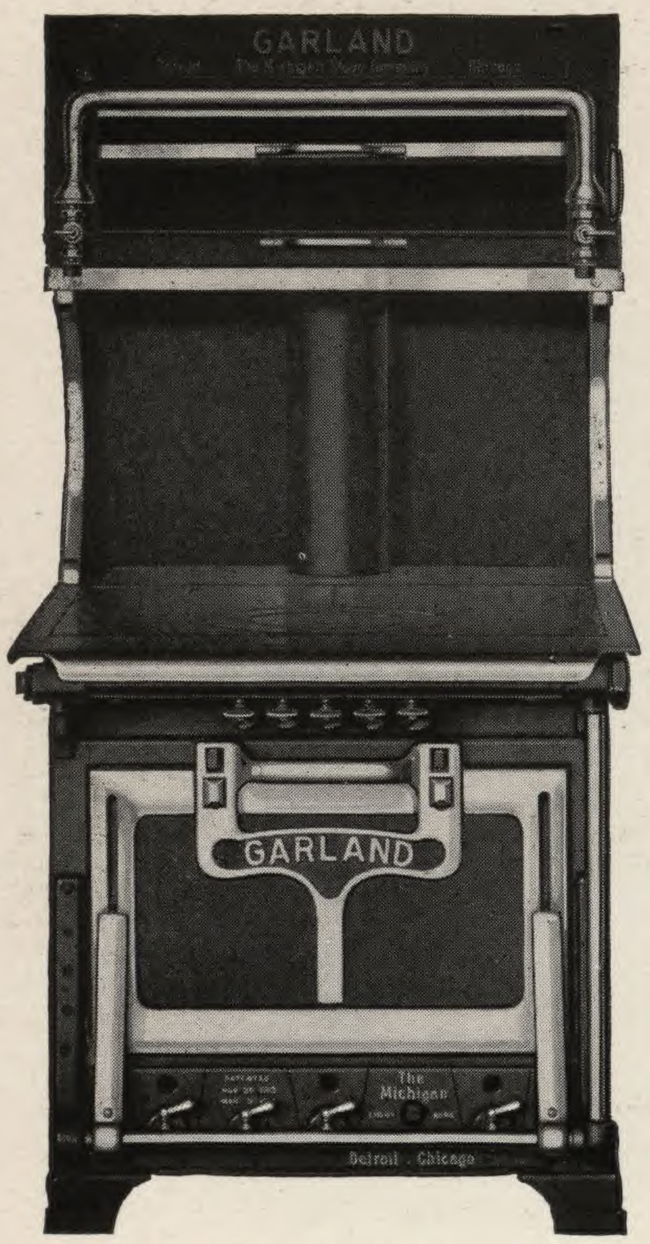
We can also furnish these ranges with Water Backs.

Charcoal Broilers as shown on left-hand page made in the following sizes:

18 in. 22 in. 24 in. 26 in. 28 in. 30 in. 36 in.

Garland Gas Equipment

BEYOND A DOUBT THE FINEST GAS EQUIPMENT IN THE WORLD— MOST ECONOMICAL TO OPERATE AND BUILT LIKE A BATTLESHIP



Garland Hotel Range

48 Series

F48-26
with Salamander
Single Section
Solid All-Hot Top

Construction — Body and front of 16-gauge steel.

Top has two sections — solid polished cast-iron pan tops, with Boston Ring Cover exactly in the center of the top, near front of range. This arrangement enables the chef to have the intense heat at the front and slower heat at the back of the range. Top edge made of cast-iron extending in one piece to cover manifold — easy to keep clean.

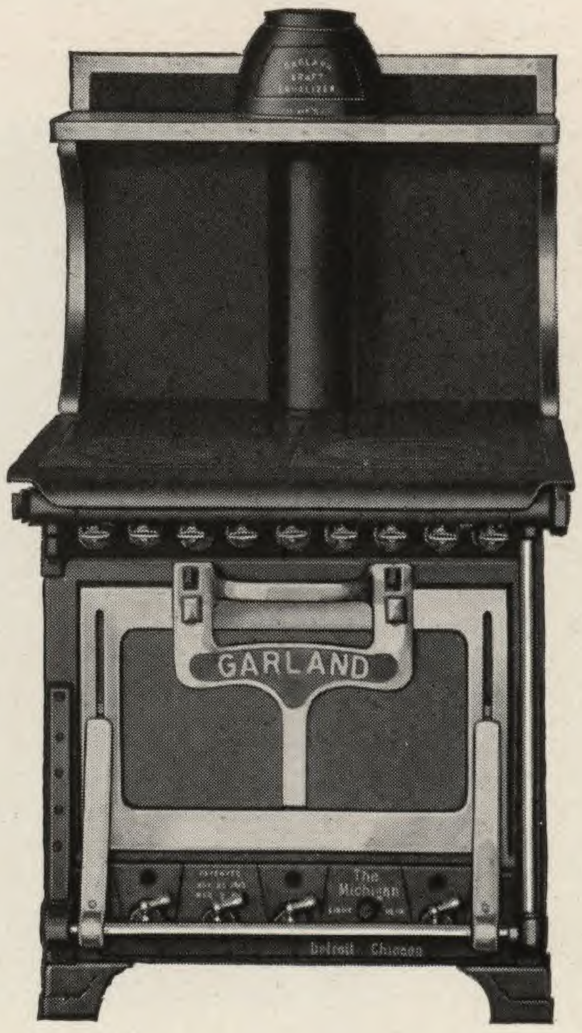
Top Burners — Five single jet Bunsen Burners, each controlled by a separate cock. Burner box linings of 2¼-inch fire-brick.

Oven Bottom — Of 16- and 18-gauge steel — *ventilated instead of insulated.* (Patented.) *Quickens oven action 25 per cent.* Insures even and economical baking. Removable without unfastening any bolts.

Oven Burners — Three individual tubular burners, and a lighter, any of which can be turned off for the desired heat. Easily removable through front openings, without tools.

Oven Door of extra heavy iron and steel, substantially braced and counterbalanced.

Top Surface	34 x 40½ inches
Height from Floor to Cooking Top	33½ inches
To Top of High Shelf	52 inches
Oven	26 x 26 x 16 inches
Range with Single Shelf	
Range with Double Shelf	
Range with Salamander	



Garland Hotel Range

45 Series

F45-26
Single Plate Shelf
Single Section
Solid All-Hot Top

Construction — Body and front of 16-gauge steel.

Top has two sections — solid polished cast-iron pan tops — each equipped with Boston Ring Cover. Maximum temperature obtainable, 1250 to 600 degrees from front to back of range — producing all-hot, solid top.

Top Burners — Nine single jet Bunsen burners, forming a solid sheet of spreading flame underneath the cooking top. Burner box lining of 2¼-inch fire-brick.

Oven Bottom of 16- and 18-gauge steel — *ventilated instead of insulated.* (Patented.) *Quickens oven action 25 per cent.* Insures even and economical baking. Removable without unfastening any bolts.

Oven Burners — Three regular tubular burners of the "Garland" type and efficiency. Easily removable, through front openings, without tools. Controlled by individual cocks.

Pancake Griddle — To fit into space of right or left section of top can be furnished. Width 12½ inches.

Oven Door of extra heavy iron and steel, substantially braced and counterbalanced.

Top Surface	34 x 40½ inches
Height from Floor to Cooking Top	33½ inches
To Top of High Shelf	52 inches
Oven	26 x 26 x 16 inches
Range with Single Shelf	
Range with Double Shelf	
Range with Salamander	



Garland Hotel Toaster, Broiler and Griddle

F18-36 Combination Broiler and Toaster "Three-in-One" Combination With Adjustable Grid

Construction — Heavy and durable steel, with heavy cast-iron top, insuring maximum service.

Burners — Eight tubular, for artificial gas only, controlled in units of four by the two valves at right and left of toaster; all castings, burners and cast manifold easily removable.

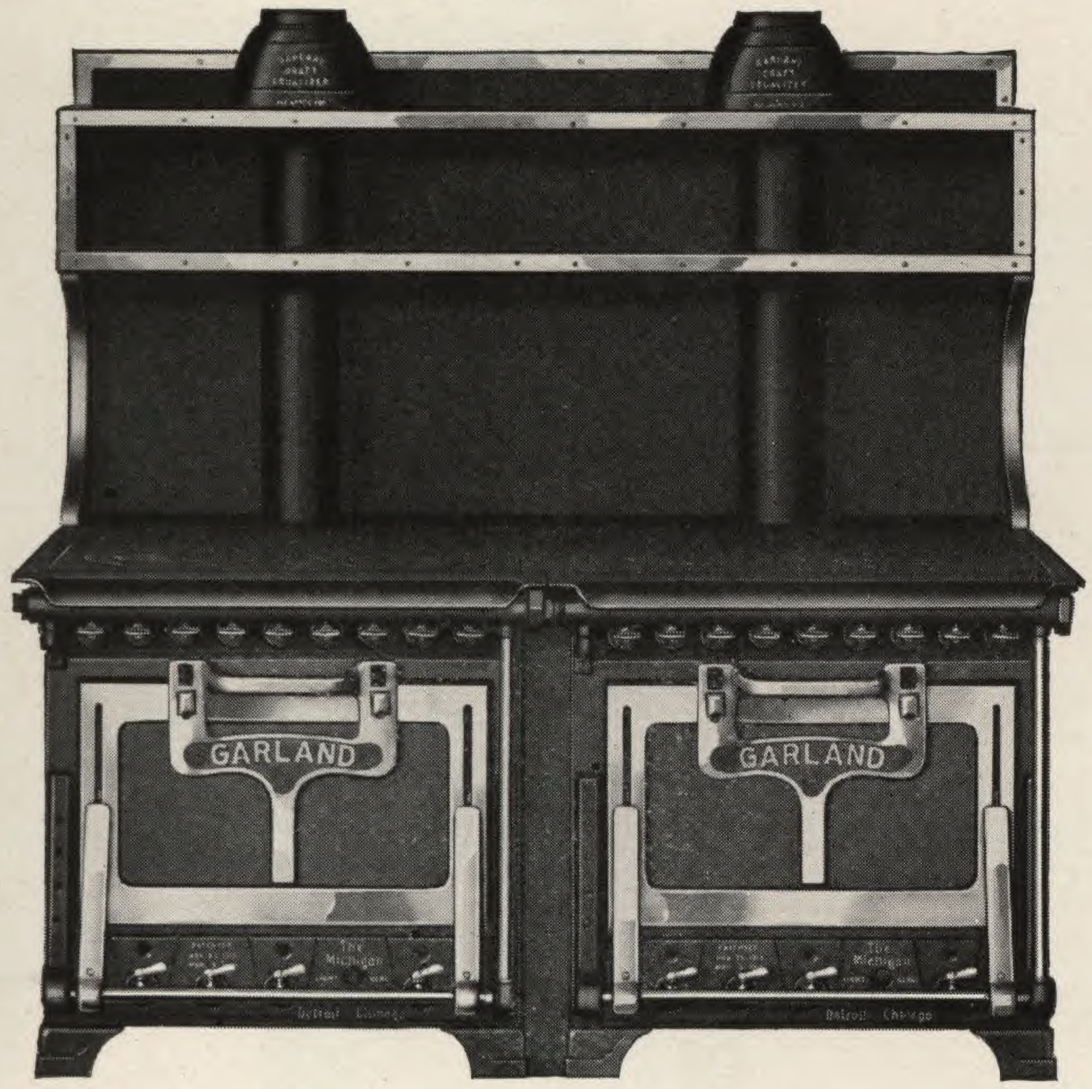
Lever Control — Enables grid to be raised or lowered to suit operator; has forward extension of eight inches and a travel of six inches up or down.

Toasting and Broiling Grid has a heating surface of 16 x 30 inches, slides on the adjustable guides and permits the operator to pull out the grid to its full width, affording the greatest convenience to turn the toast or broil.
All crumb and grease drippings fall into a pan attached to the grid, which is easily removed for cleaning.

Griddle Top has underlining of brick, which stores and reflects the heat for continuous service. The operator can save gas by turning down burners to one-half consumption.

Griddle Top	36 inches long, 18½ inches wide
Toasting and Broiler Grid	30 inches long, 16 inches wide
Extreme Length	36 inches
Extreme Width	18½ inches
Extreme Height, less legs	18 inches
Extreme Height, with angle-iron legs	42 inches
Gas Consumption equals	150 feet per hour

Garland Gas Equipment



Garland Hotel Range

45 Series

Double Section with Double Deck High Shelf
Solid All-Hot Top

Construction — Body and front of 16-gauge steel.

Top has four sections — solid polished cast-iron pan tops — each equipped with Boston Ring Cover. Maximum temperature attainable, 1250 to 600 degrees from front to back of range — producing all-hot, solid top.

Top Burners — Nine single jet Bunsen burners to each section, forming a solid sheet of spreading flame underneath the cooking top. Burner box lining of 2¼-inch fire-brick.

Oven Bottom of 16- and 18-gauge steel. Entirely new construction — *ventilated instead of insulated.* (Patented.) *Quickens oven action* 25 *per cent.* Insures even and economical baking. Removable without unfastening any bolts.

Oven Burners — Three regular tubular burners of the " Garland " type and efficiency for each oven. Easily removable, through front openings, without tools. Controlled by individual cocks.

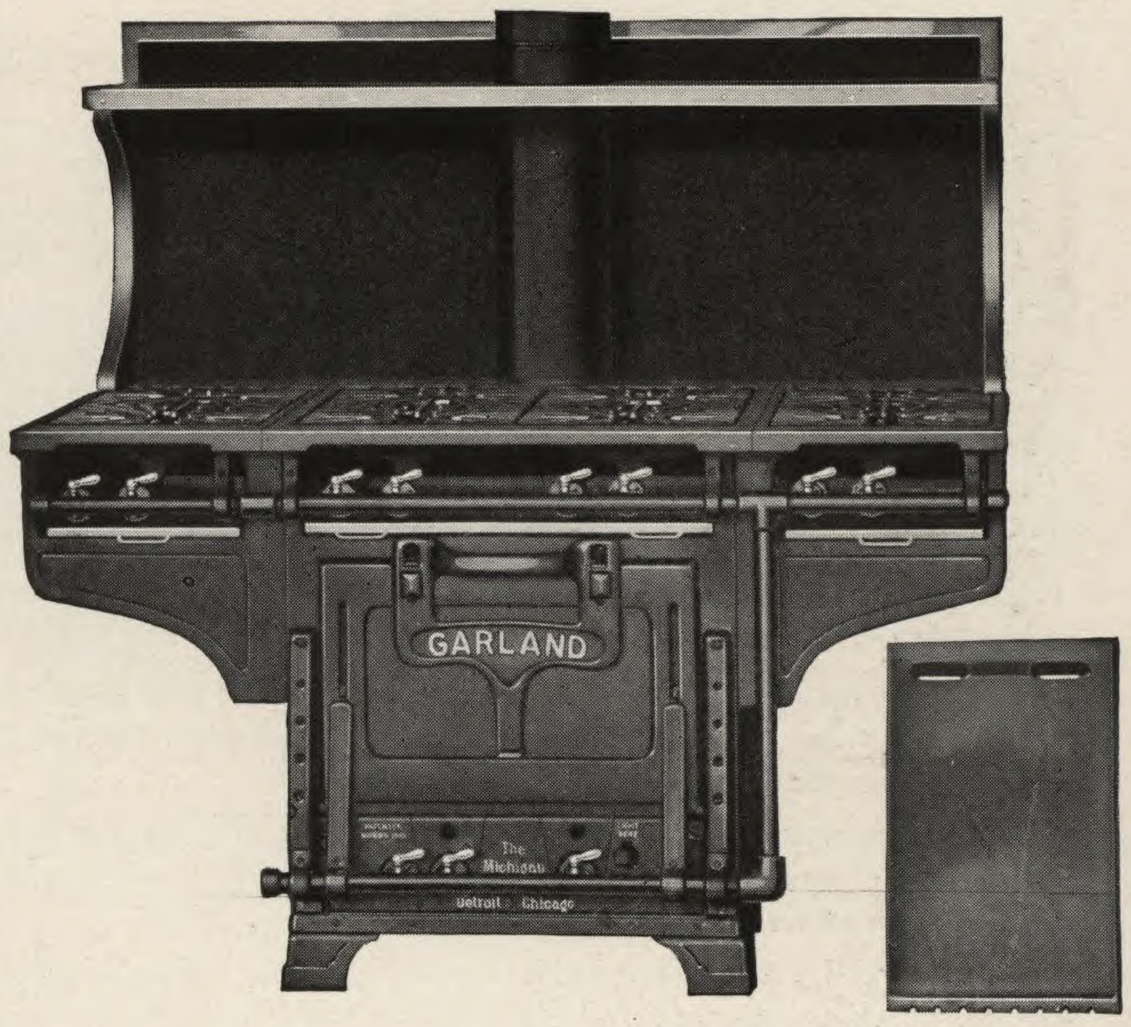
Pancake Griddle — To fit into space of right or left section of top can be furnished. Width, 12½ inches.

Oven Doors — Of extra heavy iron and steel, substantially braced and counterbalanced.

Top Surface.....68½ wide by 38 inches deep
Height from Floor to Cooking Top.....33½ inches
To Top of High Shelf.....62 inches
Ovens.....26 wide by 26 deep by 16 inches high

Gas	Number	Code	Weight	Oven
Man.	**45-26-DDDS**	Fie	1345 lbs.	26 x 26 x 16 in.
Nat.	**45-260-DDDS**	Fiet	1345 lbs.	26 x 26 x 16 in.

Range shipped complete, as shown, unless otherwise specified.



Garland Restaurant and Cafe Range

44 Series — With High Shelf,
End Extensions, Open Top
and Eight Giant Burners

In Compact Size for Restaurants, Cafes, Clubs,
Churches and Boarding Houses

This range can be furnished just as shown, or with only one end attachment (six burners), in which event the high shelf will extend over the four center burners only. Can also be equipped with polished pancake griddle, which will fit into any of the spaces occupied by two regular burners.

Construction — Body and front of 18-gauge steel.

Top — Open type, of heavy, polished cast-iron sections, rigidly and firmly braced to prevent sagging.

Top Burners — Eight in number — of giant, star-shaped pattern. Supply quick and intense heat for short order work, as well as steady, uniform heat for heavy stock kettles. Equipped with Rutz lighter.

Oven Bottom — Of 18-gauge steel — *ventilated instead of insulated.* (Patented.) *Quickens oven action* 25 *per cent.* Insures even and economical baking. Removable without unfastening any bolts.

Oven Door — Of extra heavy iron and steel, substantially braced and counterbalanced.

Top Surface.....58 wide by 34 inches deep
Height from Floor to Cooking Top.....32 inches
To Top of High Shelf.....50½ inches
Oven.....22 wide by 24 deep by 14 inches high

Gas	Number	Code	Weight	Oven
Man.	**44-252-22**	Flexible	575 lbs.	22 x 24 x 14 in.
Nat.	**44-252-220**	Flexy	600 lbs.	22 x 24 x 14 in.

Range shipped complete, as shown, unless otherwise specified.

Double Deck High Shelf, substituting shelf shown, can be furnished, if specified.

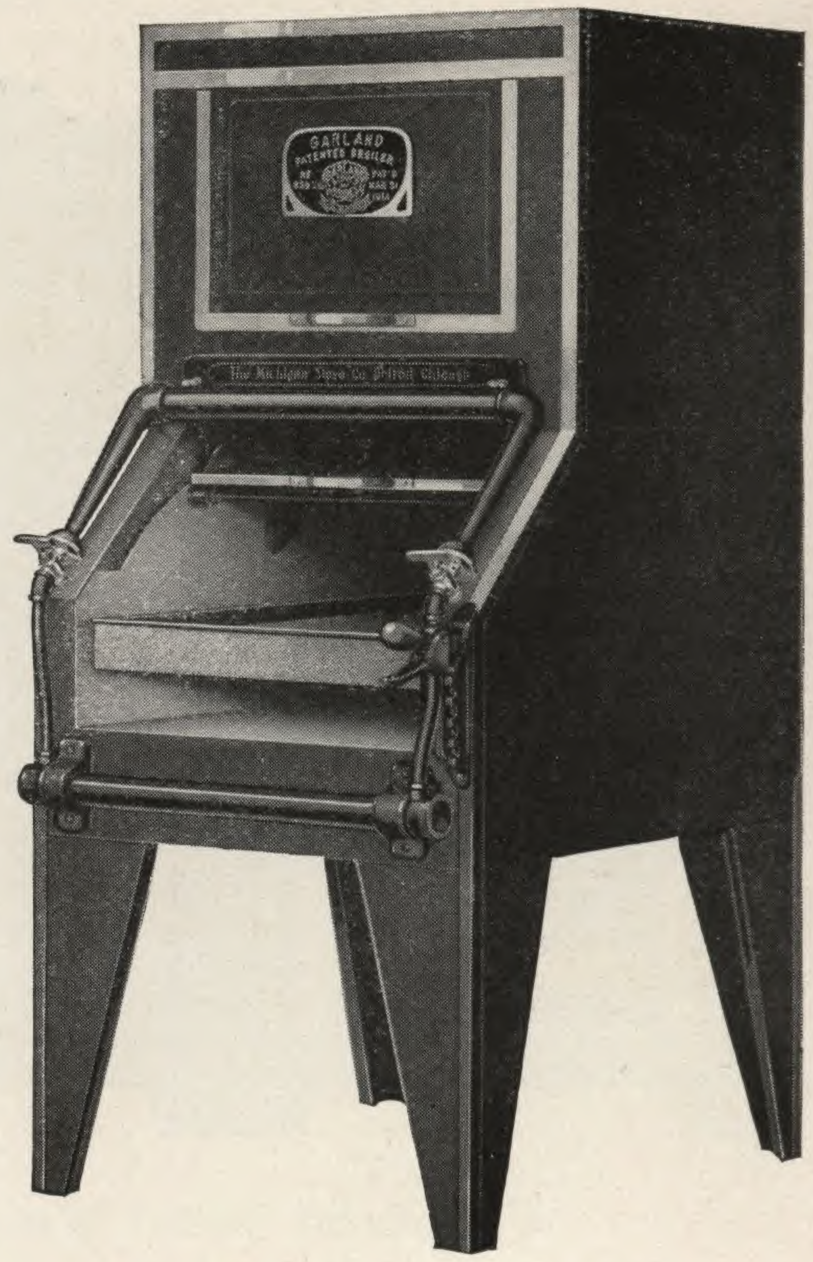
This range can be furnished with smooth top if so desired.

Garland Gas Equipment

Garland Hotel Broiler and Roaster

F-630

A Broiler that is Built for Service, Efficiency, Speed, Economy, Durability and Convenience
Saves 20% on Gas



Here is a broiler that is built after practical suggestions of hotel experts, and guaranteed to speed up work, increase efficiency and save at least 20% on operating expense.

All operating and maintenance parts, such as Grid, Grid Levers, Gas Piping, Gas Valves, Water or Grease Pan, ARE ALL PLACED IN FRONT, allowing any number of broilers to be placed in battery form, all fitting snugly against each other, requiring only 30 inches for each unit.

Construction — Body and front of 16-gauge range steel; heavy cast-iron parts.

Burners — Six tubular. Provide ample heat for both oven and broiler. Easily removable without loosening a nut or bolt.

Broiler has forward extension of 10 inches, allowing the chef by means of grid lever, to pull out broiler grid, conveniently turn the broil, and drop all grease drippings into the water pan, which is full depth.

Broiler Grid is extra heavy; weight 36½ pounds. Grid Lever allows the instant adjustment of grid to any desired position — either as to height or to front or back — without removing the grid.

Oven — Heated by the six tubular broiler burners. Has 2-inch thick fire-brick bottom, which absorbs and reflects heat and lasts longer than iron or steel.

Water Pan eliminates all smoke and smell from grease drippings.

Broiler	23½ wide x 23½ deep x 14½ inches high
Oven	22 wide x 24 deep x 14 inches high
Spread of Feet	30 wide x 43 inches deep
Height to Bottom of Broiler	27 inches
Extreme Height	66¾ inches



Garland Restaurant and Cafe Range

F-44-22

44 Series — With Salamander Open Top and Giant Burners
Furnished in Any Number of Sections Required

This range is identical with that shown on page 50 except that it is equipped with a Salamander Broiler, instead of a high shelf.

The Salamander Broiler is particularly adapted to kitchens which are too small for a separate broiling appliance. The grid is operated by means of a lever, a clutch holding the grid in place during the turning of the broil. The burners are controlled in clusters, an arrangement which results in a great economy in fuel, the flame being always easily adjustable to conform to the need of the moment.

The Salamander Broiler is especially recommended for " Au Gratin " work.

Construction — Body and front of 18-gauge steel.

Top — Open type, of heavy, polished cast-iron sections, rigidly and firmly braced to prevent sagging.

Top Burners — Four in number — of giant star-shaped pattern. Supply quick and intense heat for short order work, as well as steady, uniform heat for heavy stock kettles. Equipped with Rutz Lighter.

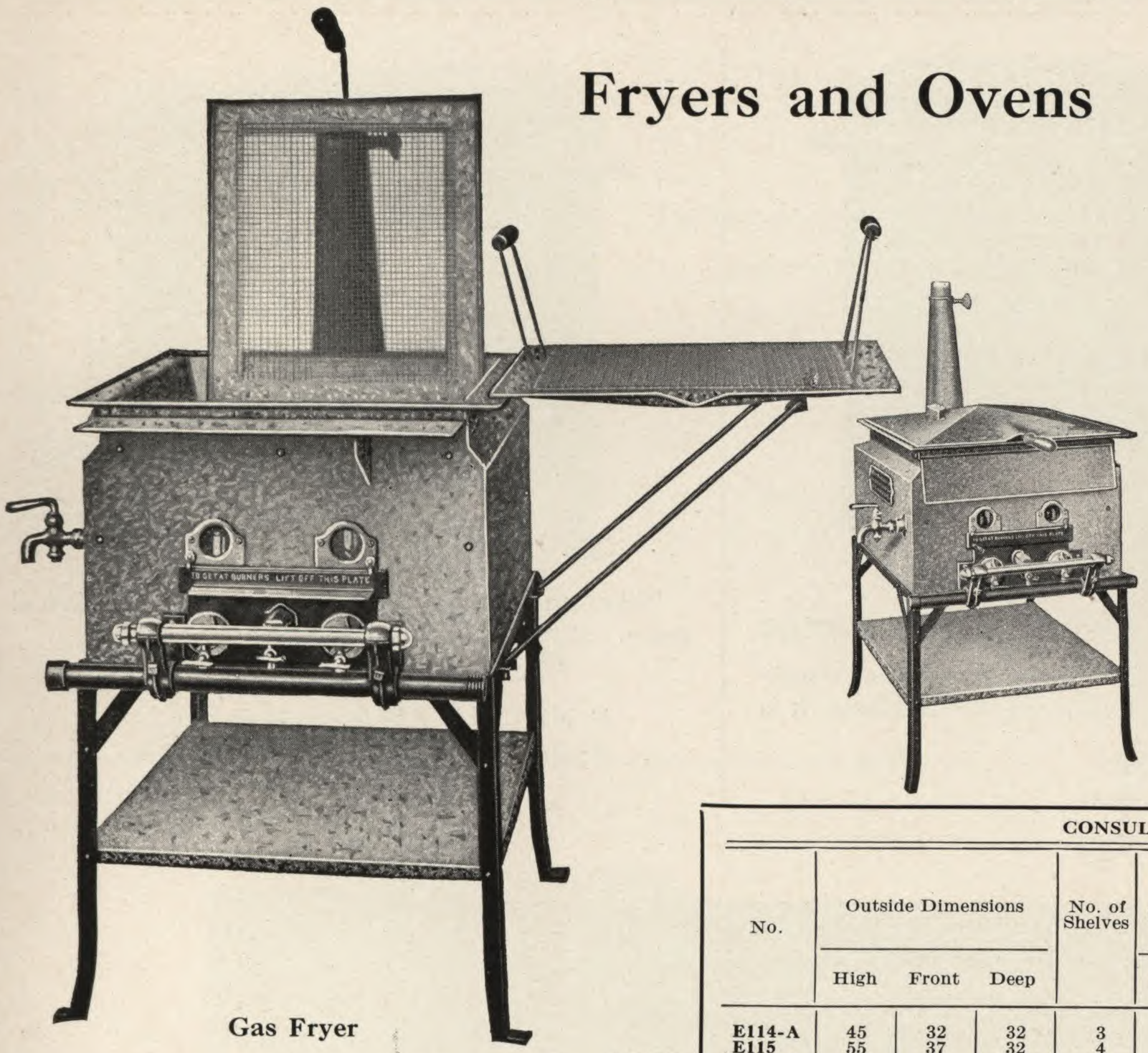
Oven Bottom of 18-gauge steel — *ventilated instead of insulated.* (Patented.) *Quickens oven action 25 per cent.* Insures even and economical baking. Removable without unfastening any bolts.

Oven Door of extra heavy iron and steel, substantially braced and counter-balanced.

Top Surface	29 wide x 34 inches deep
Height from Floor to Cooking Top	32 inches
To Top of High Shelf	50½ inches
Oven	22 wide x 24 deep x 14 inches high

Range with Single Plate Shelf .....
Range with Double Plate Shelf .....
Range with Salamander .....

Fryers and Ovens



Gas Fryer



Gas Oven No. 215-G

OUR NEW AND PERFECTED UP-TO-DATE FRYER

No.	Outside Dimensions High	Front	Deep	Dimensions of 30-oz. Copper Container			Capacity Doughnuts	Shipping Weight	List Price F.O.B. Burlington, Vermont
2	33	24	25½	20½	19½	6	80 doz.	130	
3	33	30	31	27	24	6	120 doz.	175	
4	33	38	33	34	26	6½	150 doz.	225	

Special Features. — Tremendous Output at a very small fuel cost. With gas at $1.20 per thousand, Doughnuts or Crullers may be fried for one-fourth of a cent per dozen. The Plunger submerges all the articles to be fried, thereby saving time and labor in turning same. Each Fryer is equipped with two tinned wire racks. The cover of the Fryer when opened, forms a shelf on which the fried articles may drain. This cover may be opened to the right or left of the Fryer as may be desired. For fast work keep fat at 425° Fahrenheit.

CONSULT THIS TABLE

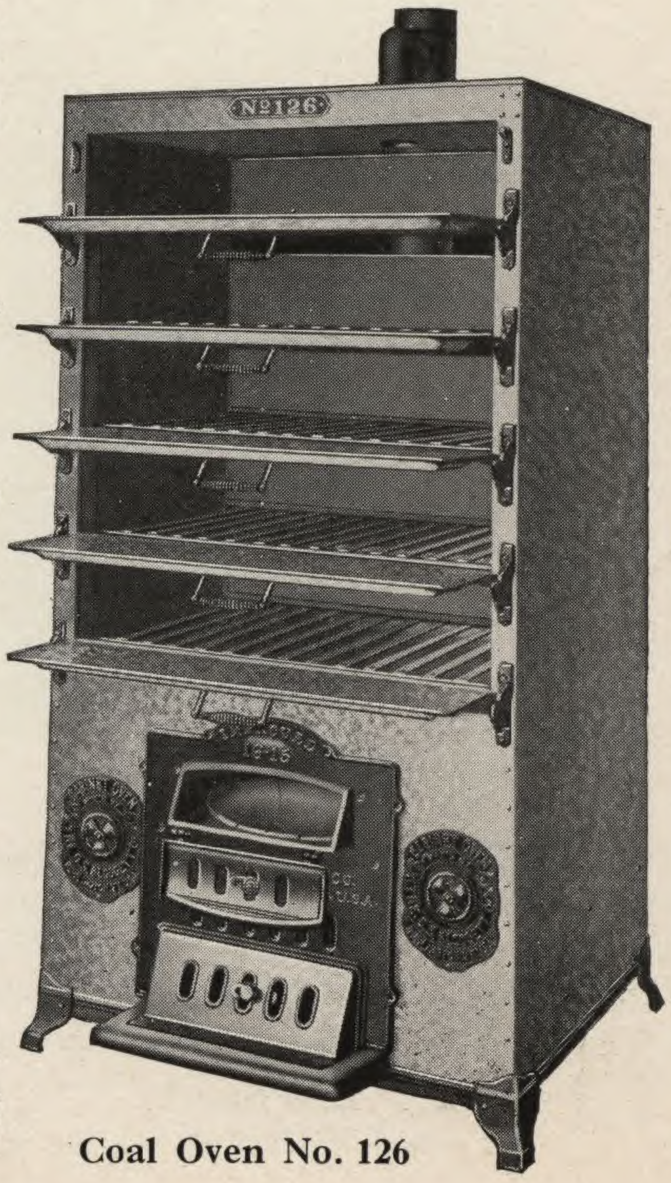
No.	Outside Dimensions High	Front	Deep	No. of Shelves	Size of Shelves Front	Deep	Sq. Feet Baking Surface	2-lb. Loaves Per Baking	Shipping Weight, Ovens	List Price Iron Shelves F. O. B. Burlington Vermont
E114-A	45	32	32	3	28	20	12	30	350	
E115	55	37	32	4	33	20	18	48	425	
E116-A	63	37	32	5	33	20	24	60	500	
E117	63	42	32	5	38	20	26	70	525	
E118-A	63	74	32	10	33	20	48	120	1,000	
E119	63	84	32	10	38	20	52	140	1,050	
E214-G	42	37	27	3	28	20	12	30	350	
E215-G	50	42	27	4	33	20	18	48	425	
E217-G	50	47	27	4	38	20	22	56	475	
E222-G See Note	50	47	37	4	38	30	32	84	550	

	Artificial Gas	Natural Gas
214-G has a 2-burner outfit.	114-A has 2 burners.	1 — short.
215-G has a 3-burner outfit.	115 has 3 burners.	1 — short.
217-G has a 4-burner outfit.	116-A has 3 burners.	1 — long.
222-G has a 4-burner outfit.	117 has 4 burners.	1 — long.
	118-A has 6 burners.	2 — long.
	119 has 8 burners.	2 — long.

Each burner averages to consume 25 feet of gas per hour.
Each oven has 6-inch high base, requiring no brick work, making it perfectly fireproof.
Mercury Thermometer.

Note. — Our 222-G is the same as the old 220-G except that the 4 lateral burners are longer.

The shelves in our No. 222-G Oven are ten inches deeper than in any other Oven we make. As sheet steel metal shelves of such dimensions may buckle, we recommend tile for the shelves in this size oven.

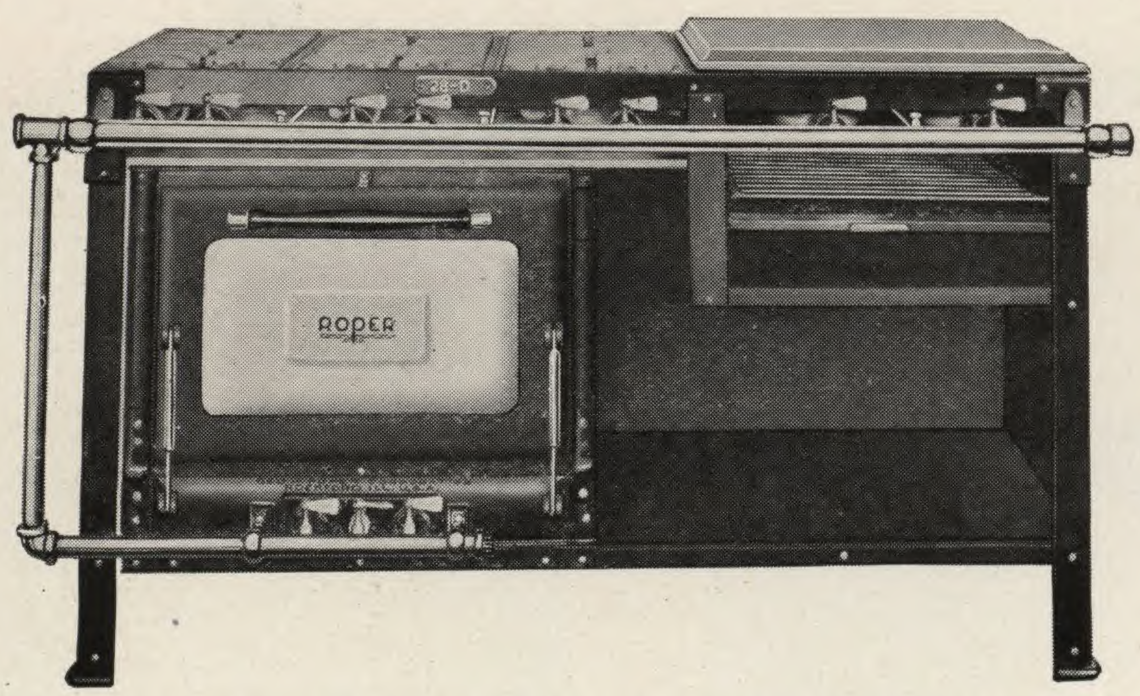


Coal Oven No. 126

Stove for Coal Oven

No.	126	127	128	129
Outside Dimensions In Inches				
High	68	68	68	68
Front	37	42	74	84
Deep	32½	32½	32½	32½
No. of Shelves	5	5	10	10
Size of Shelves				
Front	33	38	33	38
Deep	20	20	20	20
Sq. Feet Baking Surface	24	26	48	52
No. Large Loaves of Bread Per Baking	60	70	120	140
Stoves in Each	1	1	2	2
Shipping Weight (Crated)				
Oven	475	500	950	1,000
Castings	245	245	490	490
List Price				

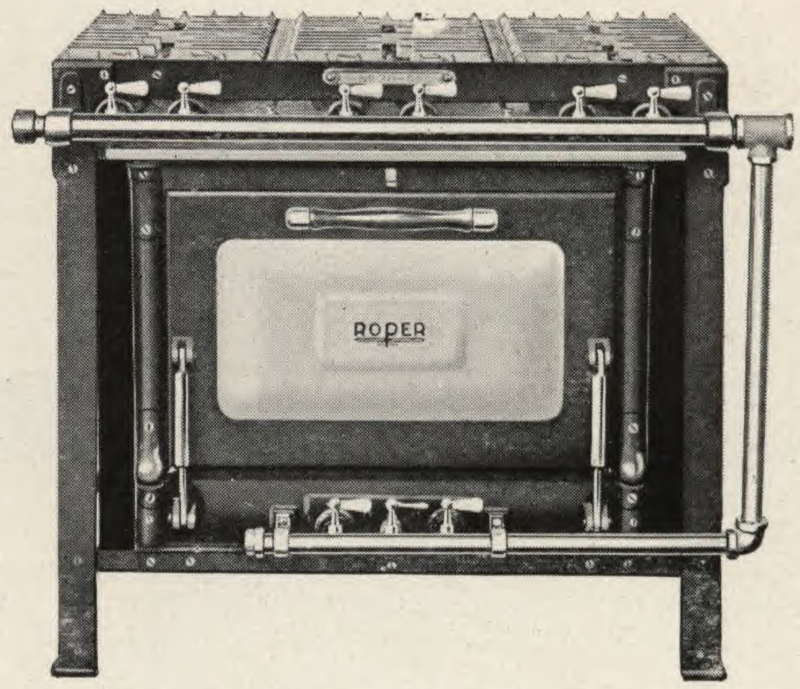
Note. — The new asbestos and iron shelves which are used in these ovens take the place of the rack type, sheet steel and tile shelves, and prove far superior at no additional cost.



OUR POPULAR COMBINATION
Griddle, Broiler, Oven and Open Top Gas Range

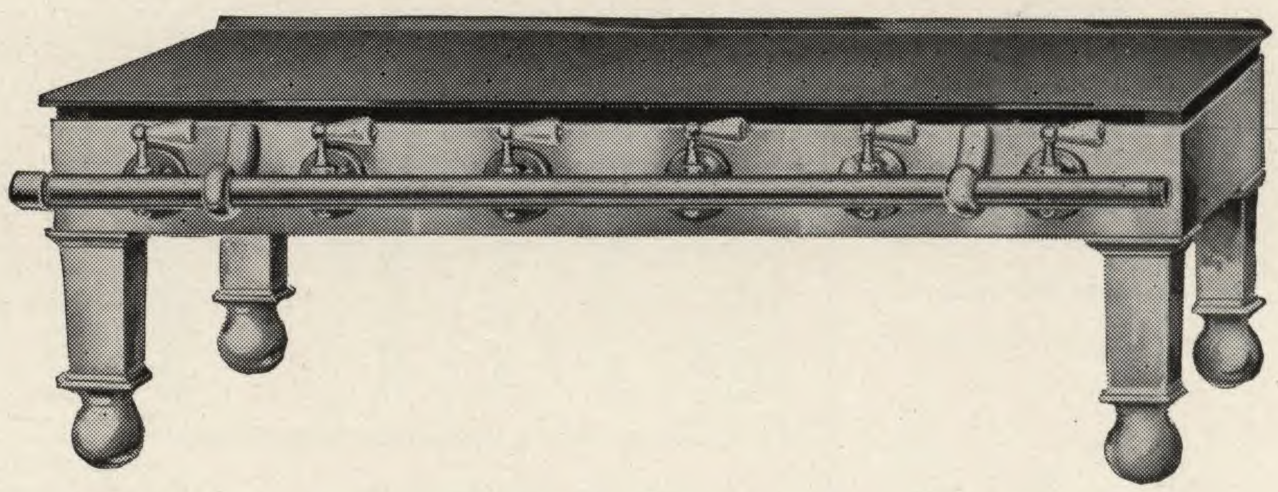
This fixture is especially designed for use in lunch rooms and small restaurants. The construction is extra strong and will stand the hard usage it is put to.

	Floor Space	Height	Each
F-205	56 x 26 in.	33 in.	



This open top range is for the lunch room with limited space. It may also be had without oven.

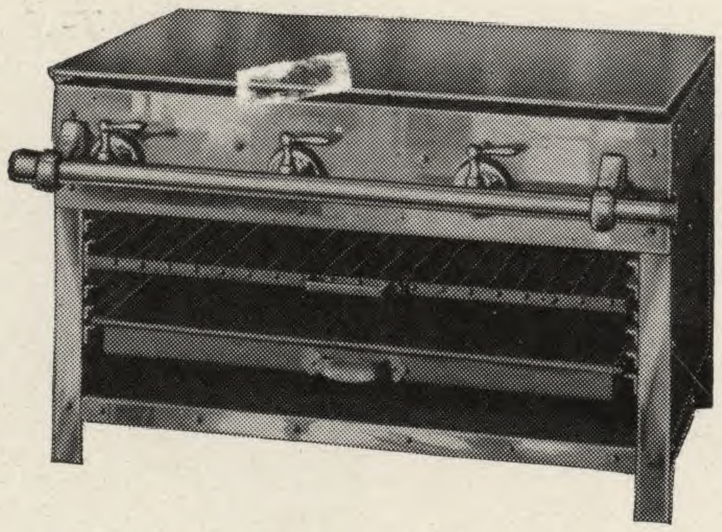
	Floor Space	Height	Each
F-201	3 ft. x 26 in.	32 in.	
F-202	Without Oven		



Thompson's Quality Display Cake Griddle

An even distribution of heat on all parts of the griddle is obtained, due to the design and location of the burners; correctly proportioned, and proper size of parts producing practically perfect combustion. Nickeled feet and body; heavy polished steel top; extra heavy manifold standard specification cocks.

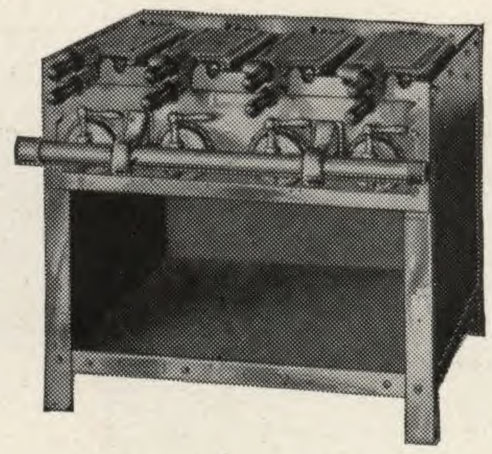
	Top	Height	Each
F-206	18 x 20 in.	12 in.	
F-207	26 x 20 in.	12 in.	
F-208	36 x 20 in.	12 in.	



Thompson's Combination Griddle, Broiler and Toaster

Length, 25½ in. Depth, 17 in. Height, 17 in.
Height with Stand, 40 in.

F-204 Less Stand .....
F-204 With Angle-Iron Stand .....

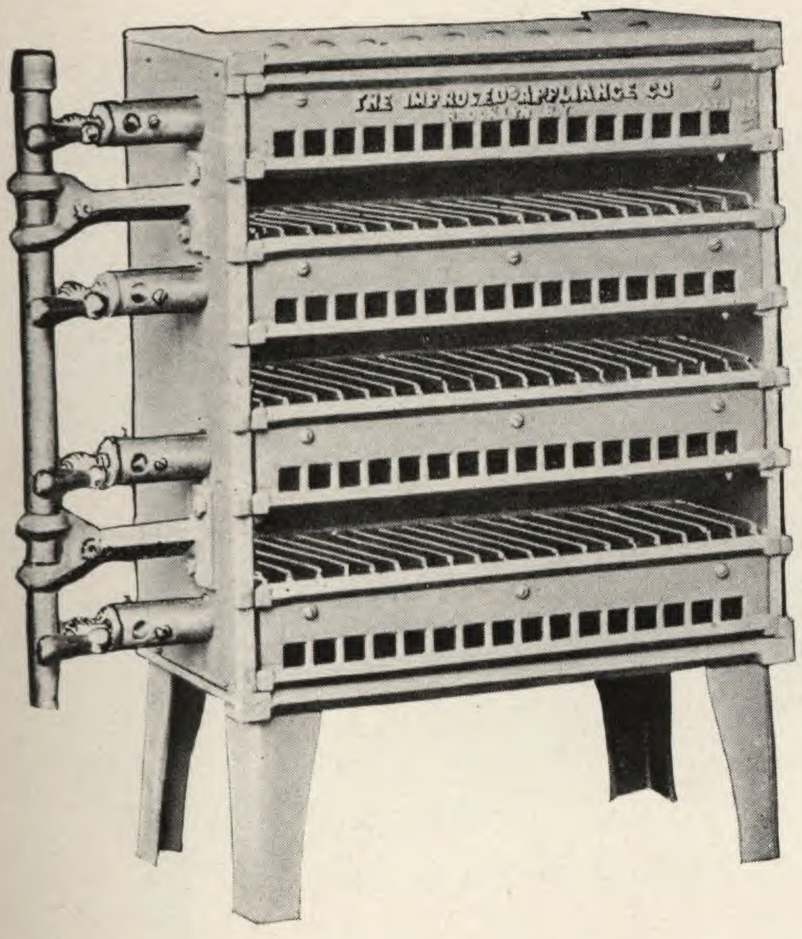


Waffle Iron

F-203

Capacity, 12 Waffles
Length, 18 in. Depth, 17 in.
Height, 17 in.

Each .....



Improved Gas Toasters

Patented

		Price
F673A	**9 Slice**	
F674A	**20 Slice**	

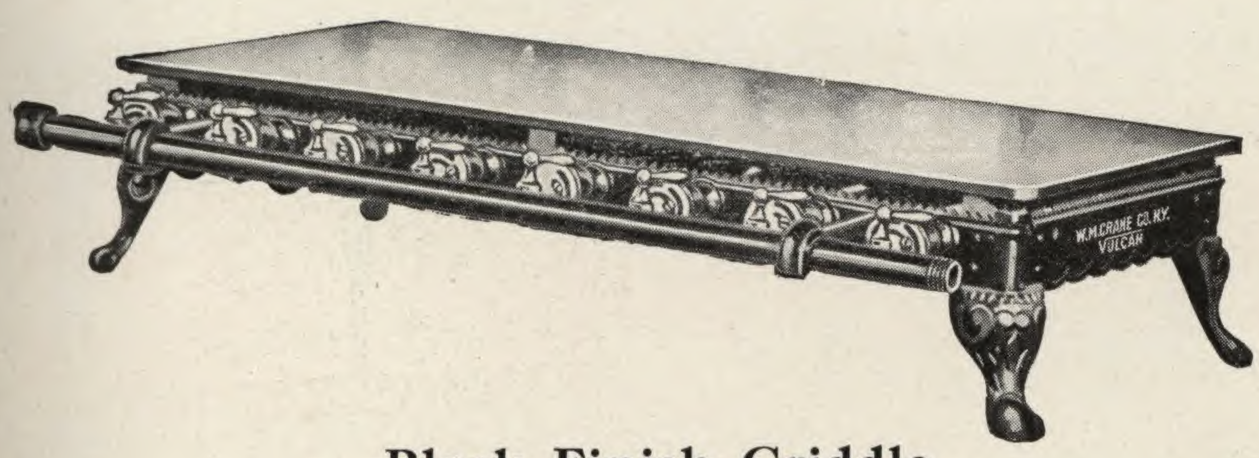


Garland Hotel Hot Plates

	Length	Width	Height	Burners	Price
F-25	24 in.	12 in.	....	2	
F-35	36 in.	12 in.	....	3	

With Angle Iron Stand

	Length	Width	Height	Burners	Price
F-250	24 in.	12 in.	....	2	
F-350	36 in.	12 in.	....	3	



Black Finish Griddle

	Width	Depth	Burners	Height	Price
F-1027	7 in.	18 in.	1	7½ in.	
F-1028	14 in.	18 in.	3	7½ in.	
F-1029	24 in.	18 in.	5	7½ in.	
F-1030	30 in.	18 in.	6	7½ in.	
F-1031	36 in.	18 in.	8	7½ in.	
F-1032	48 in.	18 in.	10	7½ in.	

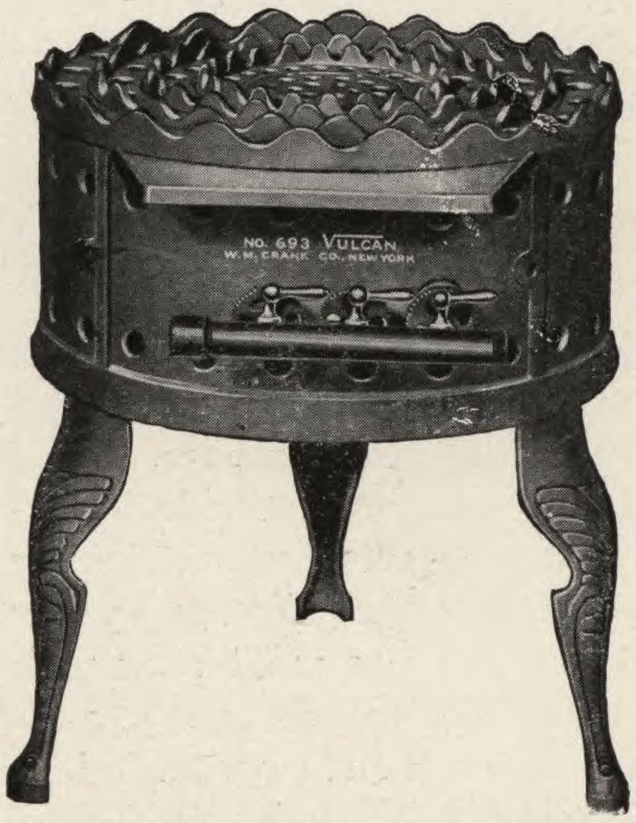


Heavy Duty Gas Pastry Stove

F-525.....

Convenient and efficient for frying crullers, potato chips, etc. Gives maximum heat at minimum cost. Furnished with large burner and lighted from the outside by pilot light. Any degree of heat obtainable. Body is lined with fire brick and the top is made up of a series of graduated rings, enabling one to increase or reduce size of opening in multiples of 2 inches down to 8 inches as required. The body is made of cast iron, mounted on cast-iron stand.

Diameter, 22 inches; height, 26 inches.



Light Type Gas Pastry Stove

F-693.....

This is a powerful gas heater designed especially for bakers and small confectioners. The body is made of sheet steel, and fitted with lever cocks, so that perfect control of the gas flame is secured. At the top is a series of graduated rings with raised lugs or flutes and air holes which support combustion and prevent odor. Stove mounted on cast-iron stand.

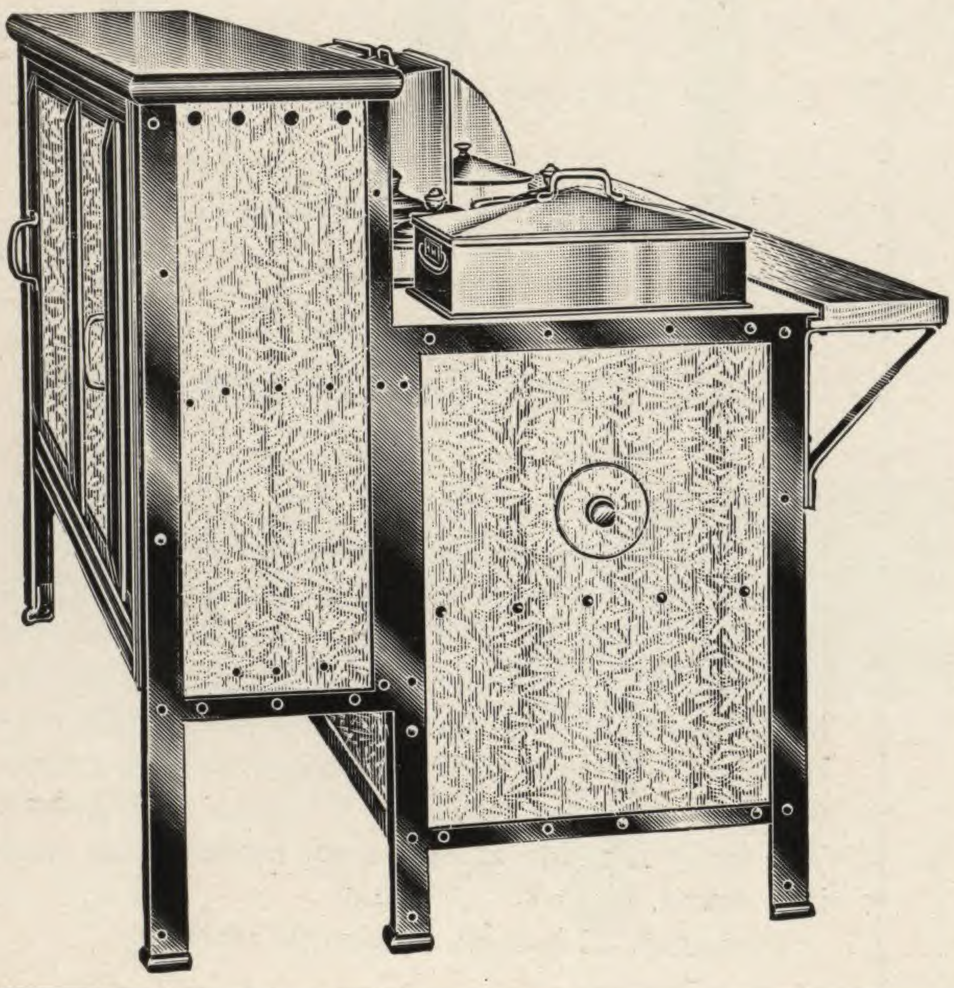
Diameter, 20 inches; height, 26 inches.

Steam Tables

Combination Steam Table and Plate Warmer

This illustration shows a Combination Steam Table with two Plate Warmers. Top of front warming closet constructed of polished steel with rolled edge which is also used as a serving shelf.

Made in any size or arrangement as desired.





Steam Table

White Enameled Top — Open Type

This illustration shows Steam Table constructed throughout of heavy cold-rolled tinned copper, and the top is constructed of heavy cast iron, porcelain enamel sectional panels. The top of the table is arranged to contain six enameled steel soup and vegetable containers and one tinned copper meat pan with polished copper revolving telescope cover. Steam Table is mounted on a heavy angle-iron frame stand, fitted with hardwood carving board, galvanized iron shelf, gas or steam connections; ready for connection and installation.

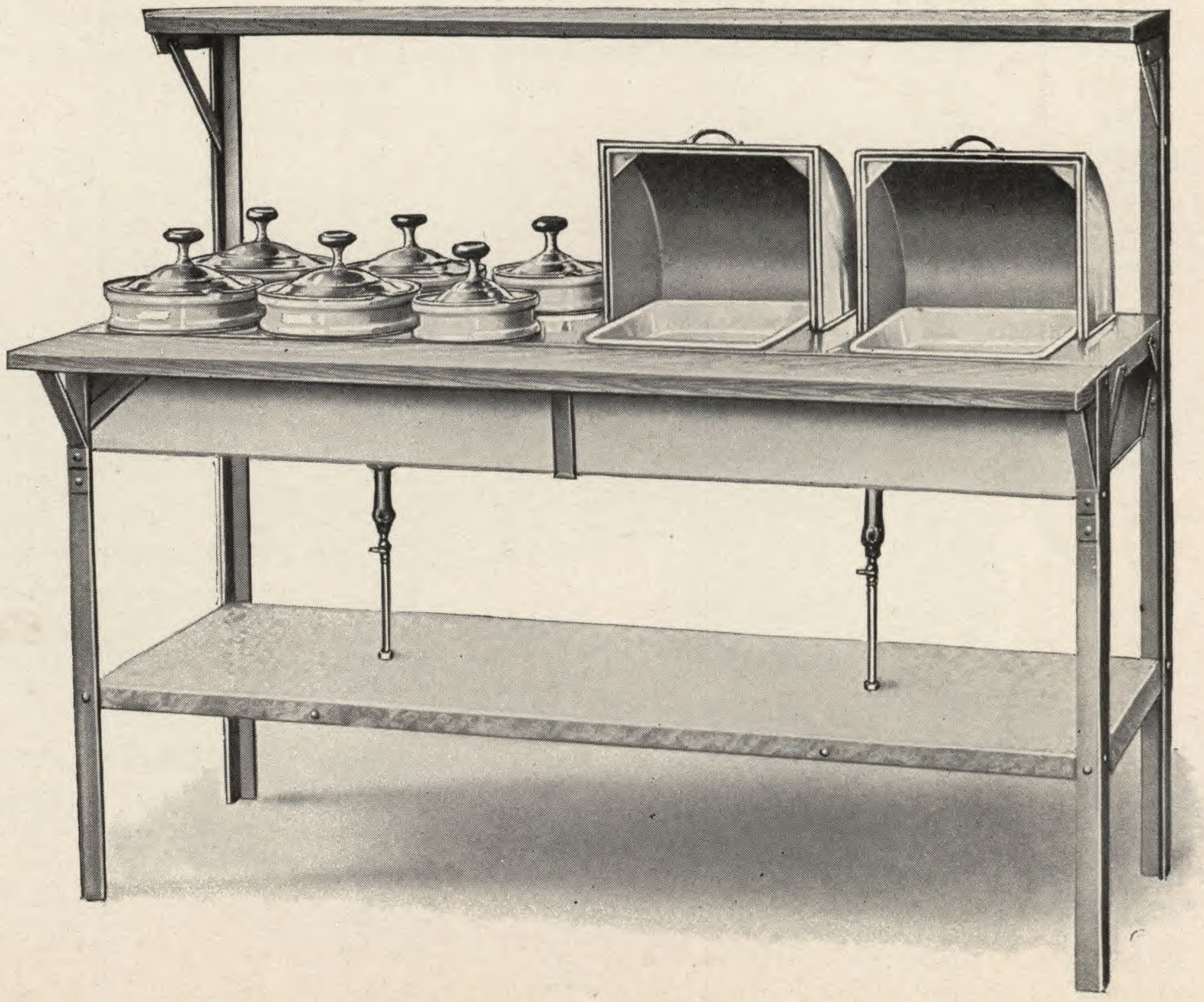
Table also furnished with Closet below or above as desired.

Steam Table

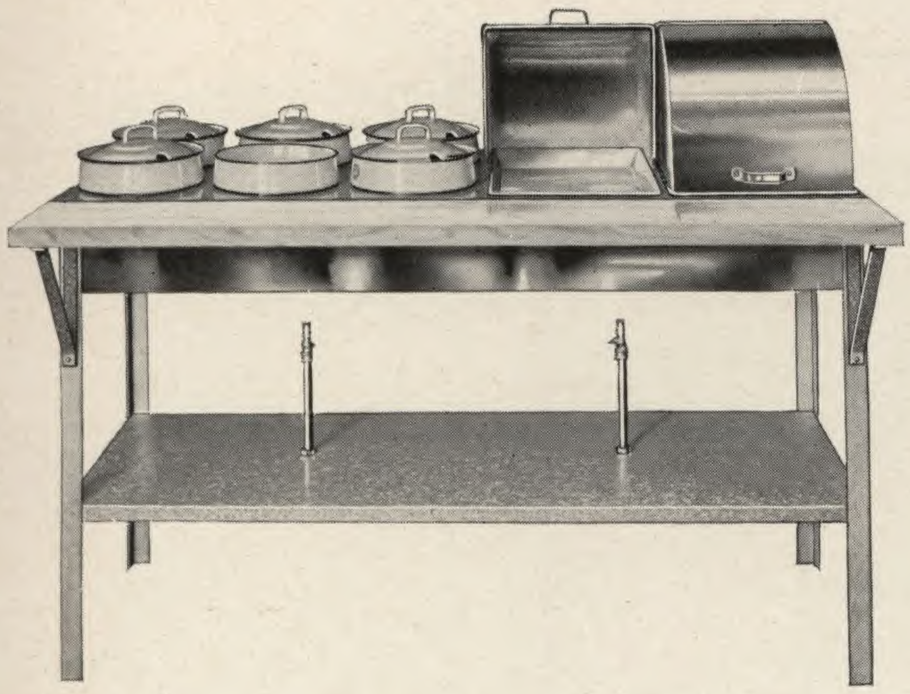
This illustration shows Steam Table with Overhead Serving Shelf. Top construction of heavy copper, tinned inside and polished outside. Contains four two-gallon vegetable jars and covers, two one-gallon gravy jars and covers and two meat pans with copper telescope roll covers.

Table mounted on heavy angle-iron frame stand with galvanized iron shelf, etc.

Top Jar Arrangement made any size as desired.



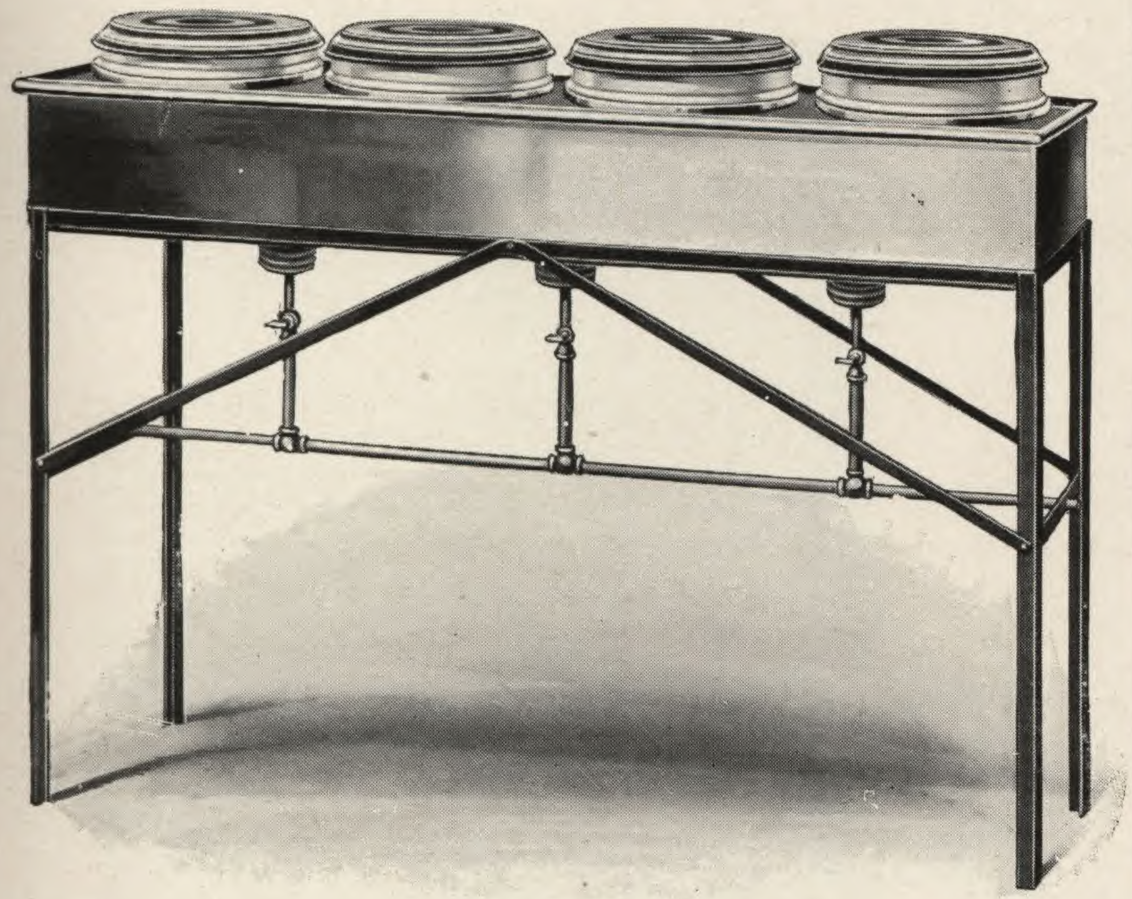
Steam Tables



Open Type Steam Table

Illustration shows Polished Copper Top Steam Table with top arrangement of two meat pans with polished copper telescope roll covers and six two-gallon vegetable jars and covers. Table constructed of heavy polished copper, tinned inside, mounted on heavy angle iron frame. Stand fitted with galvanized shelf under. Table heated by gas or steam as desired.

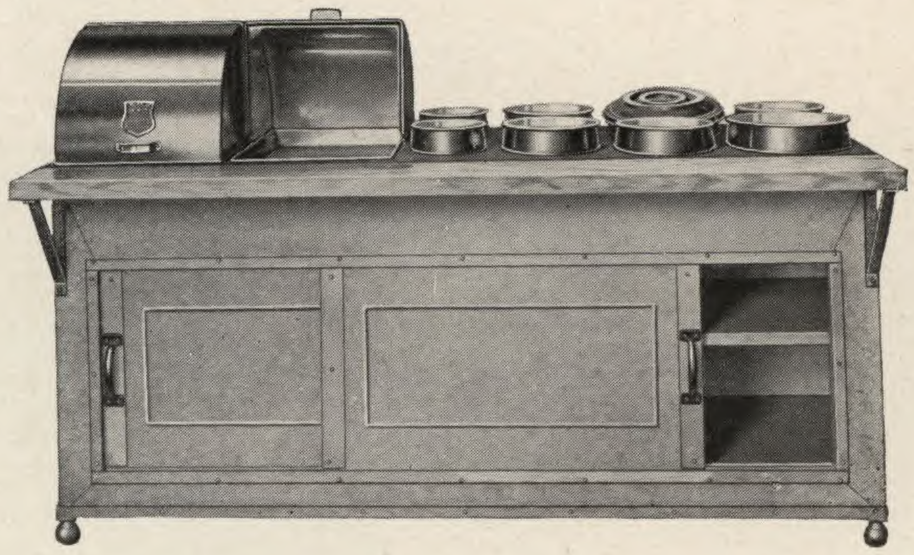
Table measures 60 inches long by 32 inches wide by 34 inches high.



Narrow Type Steam Table

Illustration shows Narrow Type Steam Table constructed of heavy copper, showing arrangement of four vegetable jars and covers only. Mounted on heavy angle iron frame stand and supplied with gas burners.

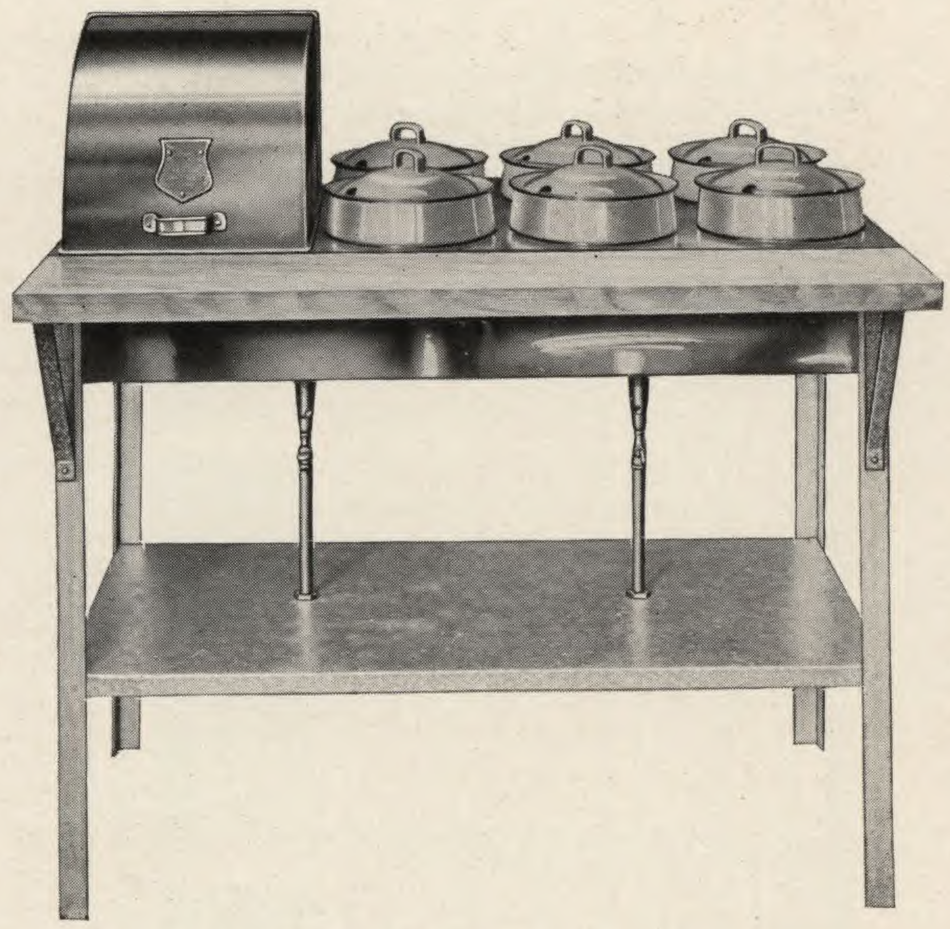
Table measures 4 feet long by 12 inches wide by 34 inches high.



Closed Type Steam Table

Illustration shows Steam Table with galvanized plate warmer underneath, showing top arrangement of two meats with telescope roll covers, two one-gallon gravy jars and covers, four two-gallon vegetable jars and covers and two three-gallon vegetable jars and covers. Table heated by gas or steam as desired.

Table measures 72 inches long by 32 inches wide by 34 inches high.



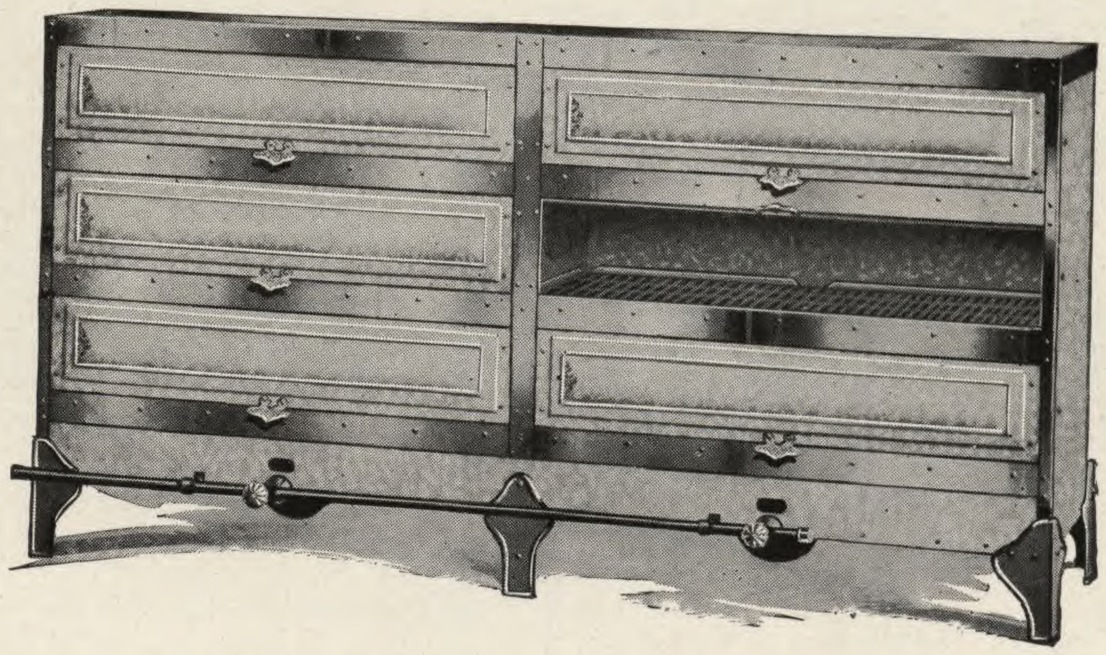
Open Type Steam Table

Illustration shows Polished Copper Top Steam Table with top arrangement of one meat pan with telescope roll cover and six two-gallon vegetable jars and covers. Table constructed of heavy polished copper tinned inside. Mounted on heavy angle iron frame stand, fitted with galvanized shelf under. Table heated by gas or steam as desired.

Table measures 42 inches long by 32 inches wide by 34 inches high.

All Steam Tables fitted with Hardwood Carving Boards supported on suitable brackets. Tops of Tables may be made of Copper, Nickel Silver, Monel Metal or White Enamel Panels, etc. Tables built Any Size or Style as desired.

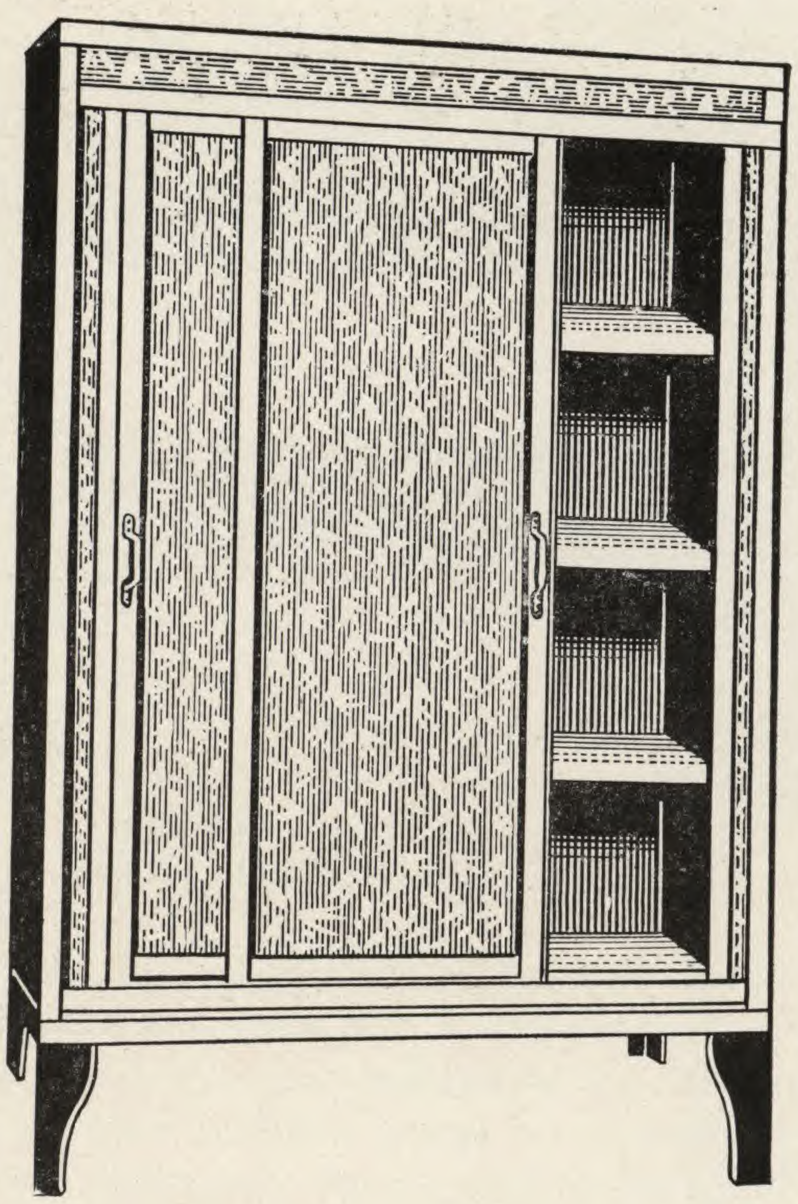
Dish Warmers, Proofing Closets



Low Style Dish Warmer

Built of galvanized iron with angle-iron bracing, and nickel-plated bar and angle front framework. Roll-in doors as shown, or slide or swing doors. Size shown is 8 feet long by 14 inches deep by 45 inches high. It is designed to stand in front of a steam table or cook's table. Top is of heavy polished steel.

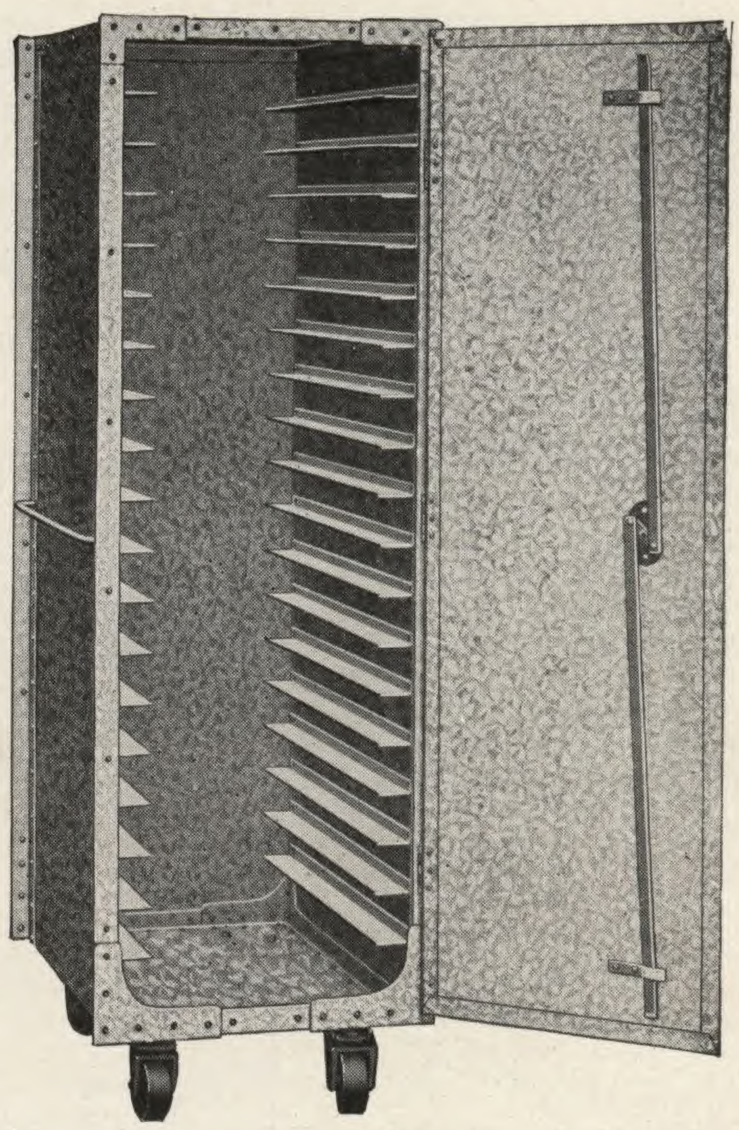
Made in any size desired for Gas or Steam



Galvanized Plate Warmer

Made of heavy angles and bands securely welded and riveted and faced with either galvanized or Wellsville black iron. Has easy sliding doors.

Made in any size desired for Gas or Steam

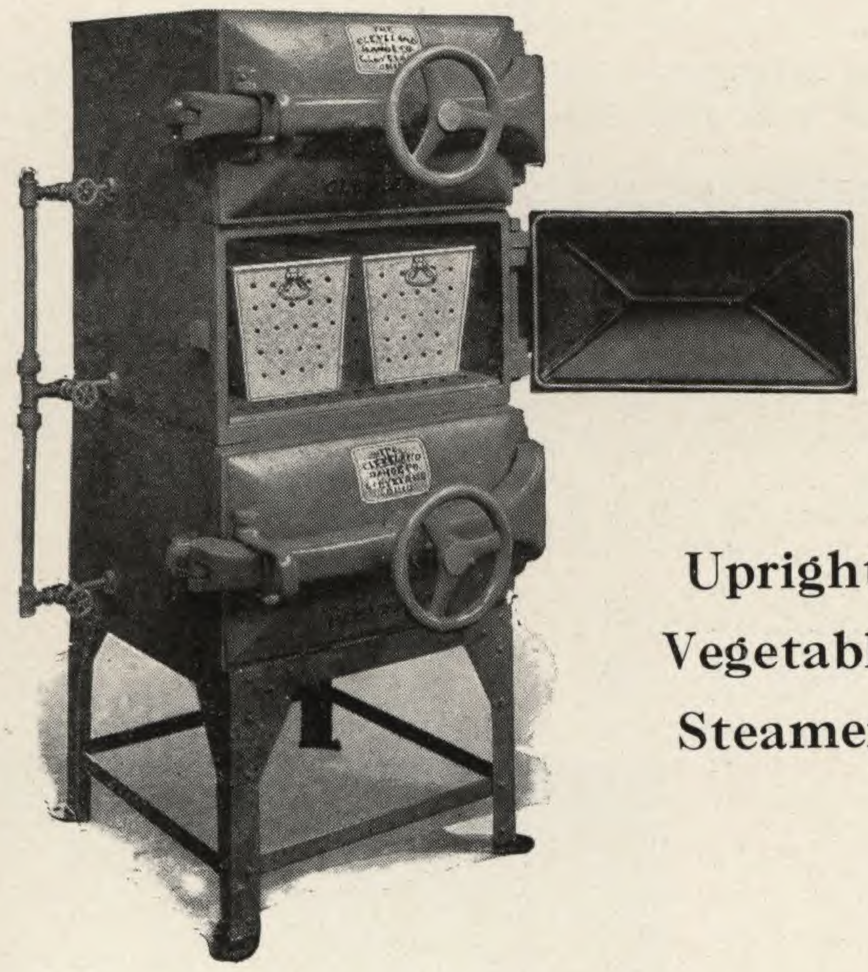


Galvanized Proofing Closet

Single-section Closet has a capacity of 18 baker sheets. Measures 24½ inches wide by 33½ inches deep by 69 inches high.

Made of galvanized iron same construction as our other Closets

Vegetable Steamers, Hoods, Saucepan Rack Cook's Table



Upright Vegetable Steamer

For vegetables, meats, puddings and all foods that may properly be cooked by live steam. Each section seamless cast iron and fitted with steam-tight doors. There can be no mixing of odors or flavors, as check valves and traps on each section prevent it.

Each compartment supplied with two perforated galvanized iron baskets, half width and full depth and height, standing on a removable false bottom.

Inside Measure

Style A. 3-section. 10 x 20½ x 24 in.

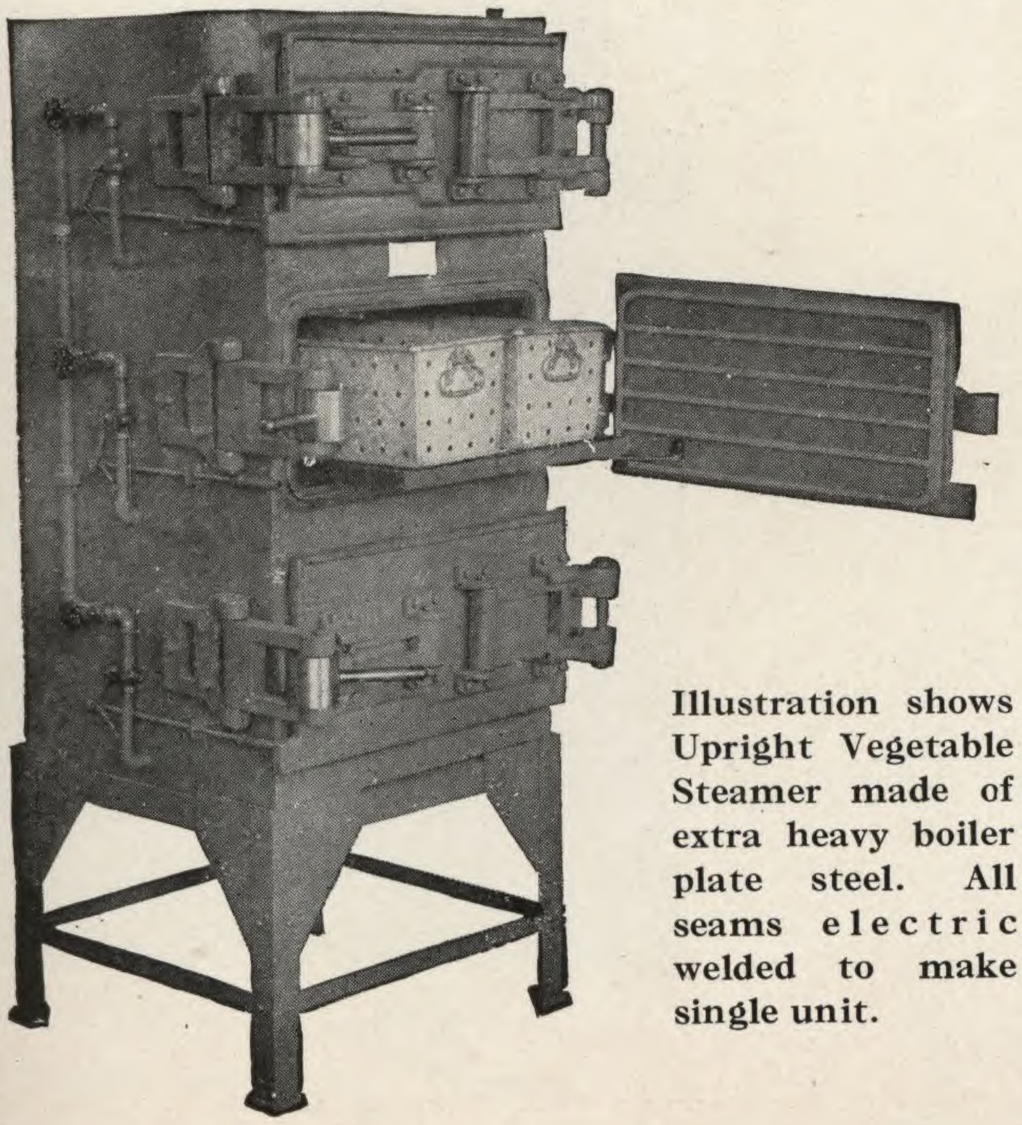


Illustration shows Upright Vegetable Steamer made of extra heavy boiler plate steel. All seams electric welded to make single unit.

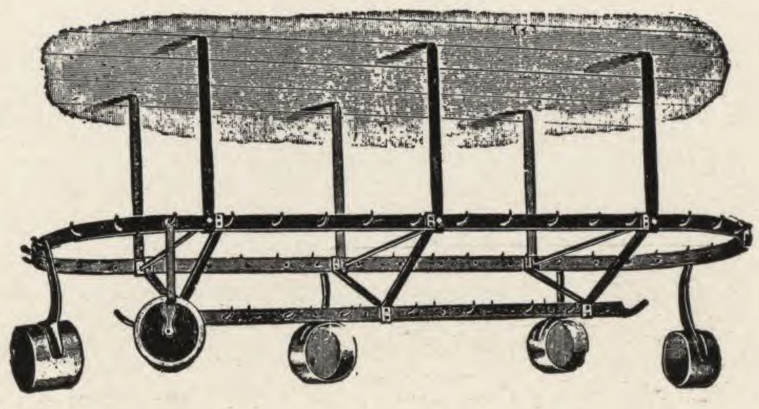


Hood

Made of heavy sheet steel with finished edges of band iron.

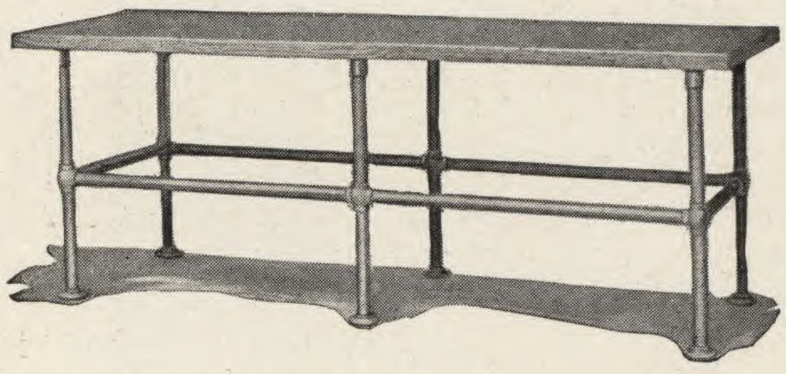
Usual depth, 48 inches. Made any length.

Also made with straight ends. All Hoods furnished with chain supports to hang same.



Saucepan Rack

Made of three heavy wrought-iron bars with four rows of strong saucepan hooks. All parts firmly riveted. Pan Racks made to hang from ceiling or with strong standards made to attach to cooks' tables. Made any length desired.



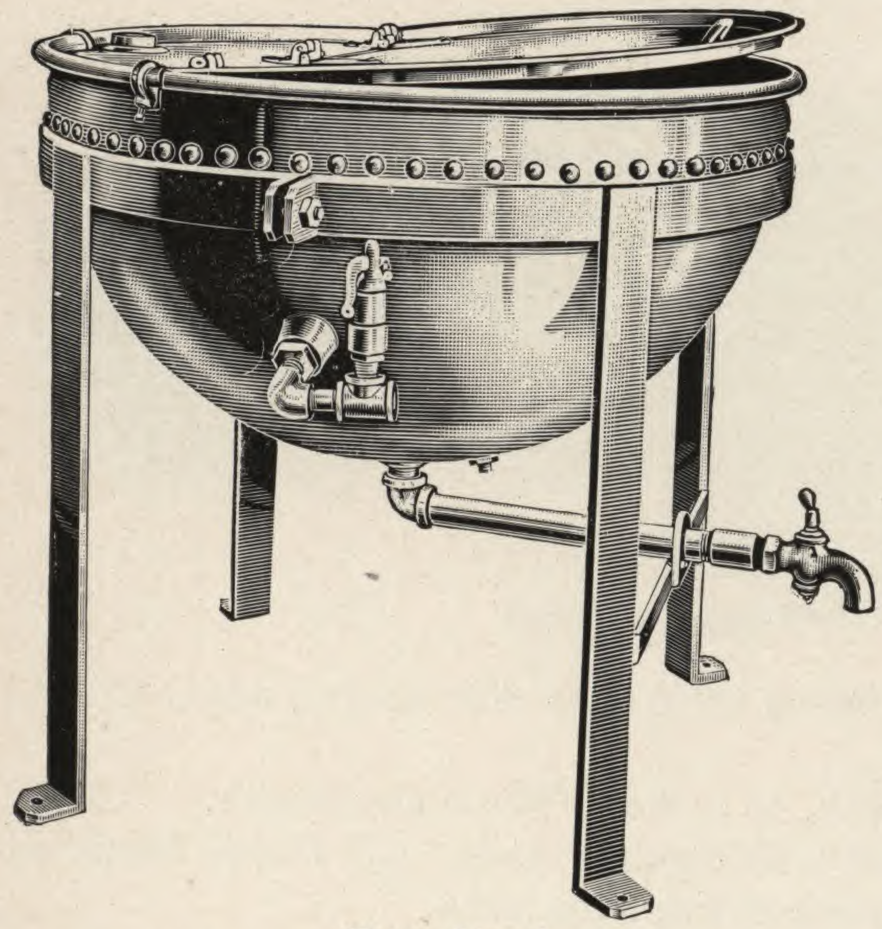
Cook's Table

A ruggedly built polished-steel-top Cook's Table. Top is 10-gauge cold-rolled steel supported on 1¼-inch pipe frame with cross rails and ball feet. Fitted with galvanized shelf under.

Drawers can be supplied if desired.

Same style Table made with 3-inch thick maple top in any size desired.

Wear-Ever Steam Jacketed Kettles



Type No. 1

Type No. 1

Made of Two Aluminum Plates. Entire Tank Jacketed. Fitted with Iron Stand, Ready to Install

DIMENSIONS AND SPECIFICATIONS
(Subject to Slight Variation)

Capacity....gals.	5	10	15	20	25	40	50
Diameter Top (inside)'....in.	17	21	24	26	28	32	36
Inside Depth....in.	8½	10½	12	13¼	14½	17	18
Height to Top of Stand....in.	26	27	28	29	31	33	34⅜
Height to Top of Tank....in.	28	29	32½	33⅝	35½	37	38¾
Number of Legs....	3	3	3	3	3	3	3
Number of Tubular Stays in Tank....	....	....	....	....	....	....	....
Size of Steam Inlet....in.	½	½	½	½	½	½	½
Size of Steam Outlet....in.	½	½	½	½	½	½	½
Size of Safety Valve....in.	½	½	½	½	½	½	½
Size of Tank Outlet....in.	1¼	1¼	1¼	1¼	1¼	1¼	1½
Size of Vapor Collar....in.	1½	1½	1½	1½	1½	2	2
Mouth of Bibb to Floor....in.	13⅜	12½	13⅝	13	13	13½	13½
Steam Pressure....lbs.	40	40	40	40	40	40	40
Distance from Tank Outlet to Floor, in.	16¼	15¼	15	15	15⅝	16⅛	16

Capacity....gals.	60	75	100	125	150
Diameter Top (inside)....in.	38	40	42	48	50
Inside Depth....in.	19	21	23	24	26
Height to Top of Stand....in.	35	37	38	39	41
Height to Top of Tank....in.	39⅜	41⅜	42⅜	43⅜	45⅜
Number of Legs....	3	4	4	4	4
Number of Tubular Stays in Tank....	3	3	3	3	3
Size of Steam Inlet....in.	½	½	¾	¾	1
Size of Steam Outlet....in.	½	½	¾	¾	1
Size of Safety Valve....in.	½	½	¾	¾	1
Size of Tank Outlet....in.	1½	1½	1½	2	2
Size of Vapor Collar....in.	2	2	2	3	3
Mouth of Bibb to Floor....in.	13½	13⅞	14	11	10
Steam Pressure....lbs.	40	40	40	40	40
Distance from Tank Outlet to Floor, in.	15⅝	15⅝	13⅝	14 1/16	14 1/16

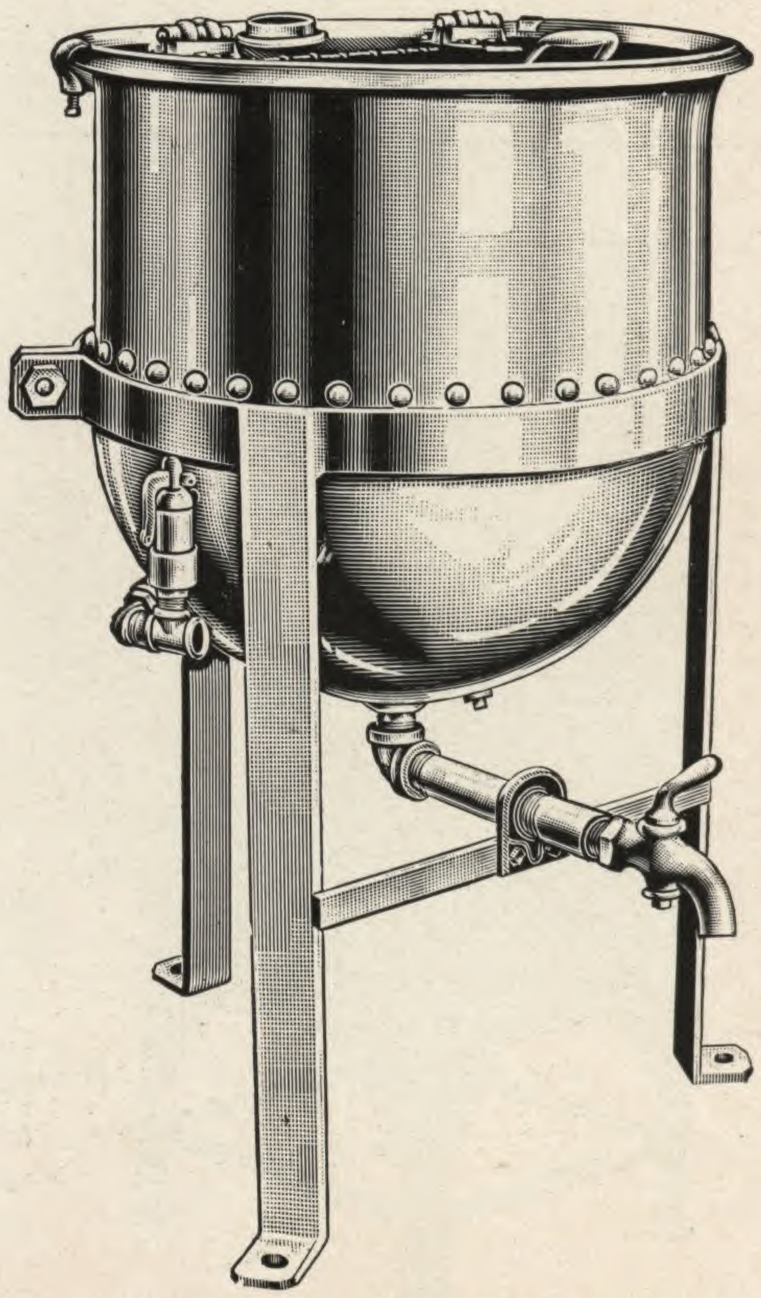
Type No. 3

Made of Two Aluminum Plates. Tank Jacketed Two-thirds of the Way Up. Fitted with Iron Stand, Ready to Install

DIMENSIONS AND SPECIFICATIONS
(Subject to Slight Variation)

Capacity....gals.	5	10	15	20	25	30	40	50
Diameter Top (inside)....in.	14	16	18	20¼	21	21	24	26
Inside Depth....in.	10	15	18	18¾	21	24	25½	26
Height to Top of Stand....in.	29⅛	29½	28	31	31	31	33¼	34
Height to Top of Tank....in.	32¾	36⅞	36 15/16	37 15/16	41 7/16	44 7/16	45¼	45 11/16
Number of Legs....	3	3	3	3	3	3	3	3
Number of Tubular Stays in Tank....	....	....	....	....	....	....	....	....
Size of Steam Inlet....in.	½	½	½	½	½	½	½	½
Size of Steam Outlet....in.	½	½	½	½	½	½	½	½
Size of Safety Valve....in.	½	½	½	½	½	½	½	½
Size of Tank Outlet....in.	1¼	1¼	1¼	1¼	1¼	1¼	1¼	1½
Size of Vapor Collar....in.	1½	1½	1½	1½	1½	1½	2	2
Mouth of Bibb to Floor....in.	16⅜	15½	12 9/16	12⅞	14 1/16	14 1/16	13 7/16	12½
Steam Pressure....lbs.	40	40	40	40	40	40	40	40
Distance from Tank Outlet to Floor..in.	18½	17⅝	14 11/16	15	16 3/16	16 3/16	15 9/16	15

Capacity....gals.	60	75	80	100	125	150	200	250	300
Diameter Top (inside)....in.	28	30	30	33	40	44	52	54	56
Inside Depth....in.	28	30	32	33	30 3/16	32½	31	34½	37½
Height to Top of Stand....in.	35¾	36½	36½	36½	38	38 11/16	42⅝	43⅜	44 3/16
Height to Top of Tank....in.	48½	50 5/16	52½	52 7/16	50 9/16	52 7/16	51⅜	54⅞	57⅞
Number of Legs....	3	4	4	4	4	4	5	5	6
Number of Tubular Stays in Tank....	....	....	....	3	3	3	5	6	8
Size of Steam Inlet....in.	½	½	½	¾	¾	1	1	1	1
Size of Steam Outlet....in.	½	½	½	¾	¾	1	1	1	1
Size of Safety Valve....in.	½	½	½	¾	¾	1	1	1	1
Size of Tank Outlet....in.	1½	1½	1½	1½	2	2	2	2	2
Size of Vapor Collar....in.	2	2	2	2	3	3	3	3	3
Mouth of Bibb to Floor....in.	13¼	13⅛	13⅛	12¼	12	11½	12	12	12
Steam Pressure....lbs.	40	40	40	40	40	40	40	40	40
Distance from Tank Outlet to Floor, in.	15¾	15⅝	15⅝	14¾	15 1/16	14 9/16	15 1/16	15 1/16	15 1/16



Type No. 3

Waffle Bakers and Toasters

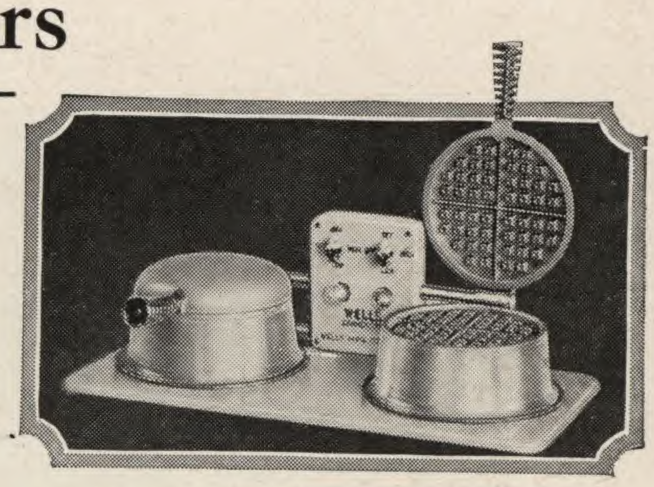
Wells Electric Waffle Baker

Low in Cost — Clean and Attractive — Portable

Electrically baked waffles are better than ordinary waffles, just as electric light is better than gas light.

For they are not fried, broiled or toasted. Instead, they are baked *both sides at once* and done to a uniform, tempting golden brown.

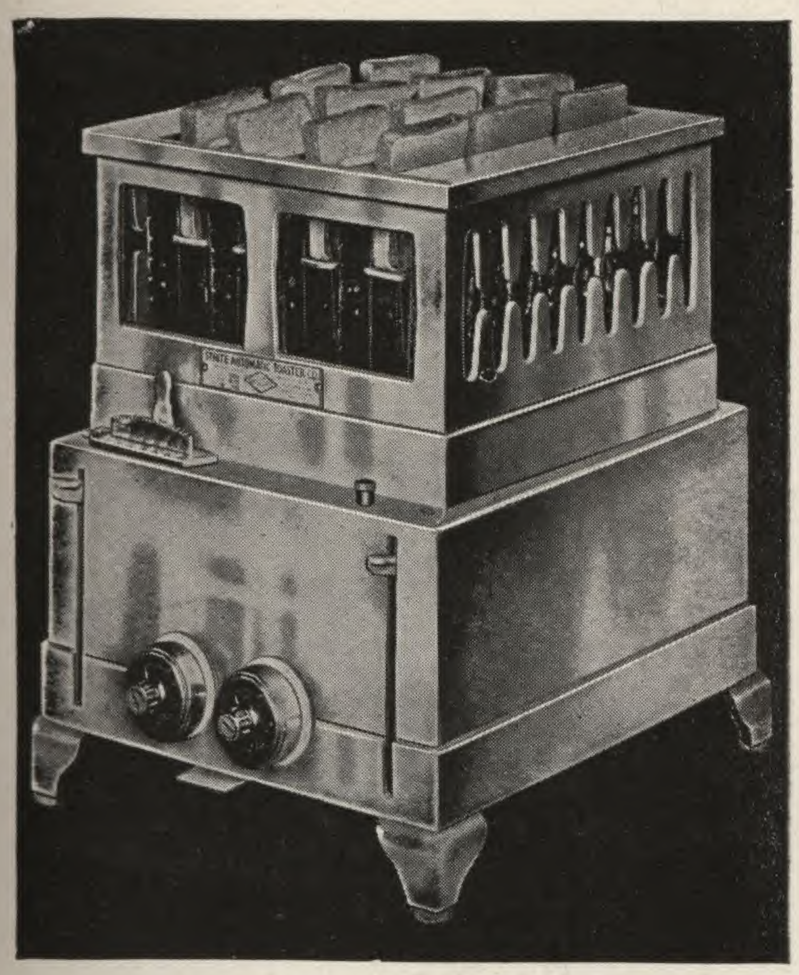
No Grease. — Because of the unique cast-aluminum construction of the **Wells Waffle Baker** no grease is necessary. This does away with smoke and smell and makes a better looking, better tasting waffle.



Base 11½ in. by 23½ in.; height over all closed, 7¼ in.; height open, 16 in. 110V alternating or direct current; 1320 watts per double baker. Makes 7 in. waffle.

The Strite Automatic Toaster

NO WATCHING — NO BURNING
NO WASTING — NO TURNING



EIGHT SLICE
Strite Automatic Toaster
or 12 small slices

You simply put slices of bread in slots, push down two levers which turn on electric current, and bother no more about it.

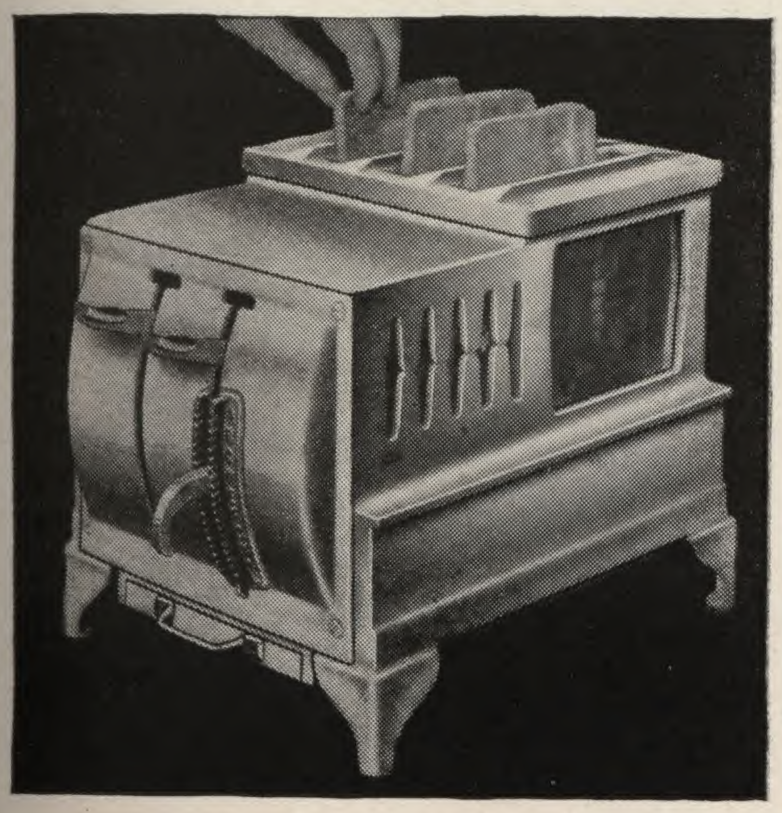
When the bread is toasted to precisely the degree you like, a delicious, even, golden brown — POP! — up it comes, the current is automatically shut off, and the toast is kept warm by oven until you serve it.

No watching; no turning; no burning; no waste; time saved. One cent's worth of electric current will toast twenty slices. There is practically no other upkeep cost to the STRITE TOASTMASTER, because it is built to last.

Note. — On account of the current consumption of these toasters, special wiring to the machine is necessary, although the total amount of current consumed will hardly be noticeable, since it is always turned off automatically when the toast is done. It is impossible to leave a Strite Automatic Toastmaster with the current turned on unless there is bread in the machine. Can be equipped for any voltage or type of current.

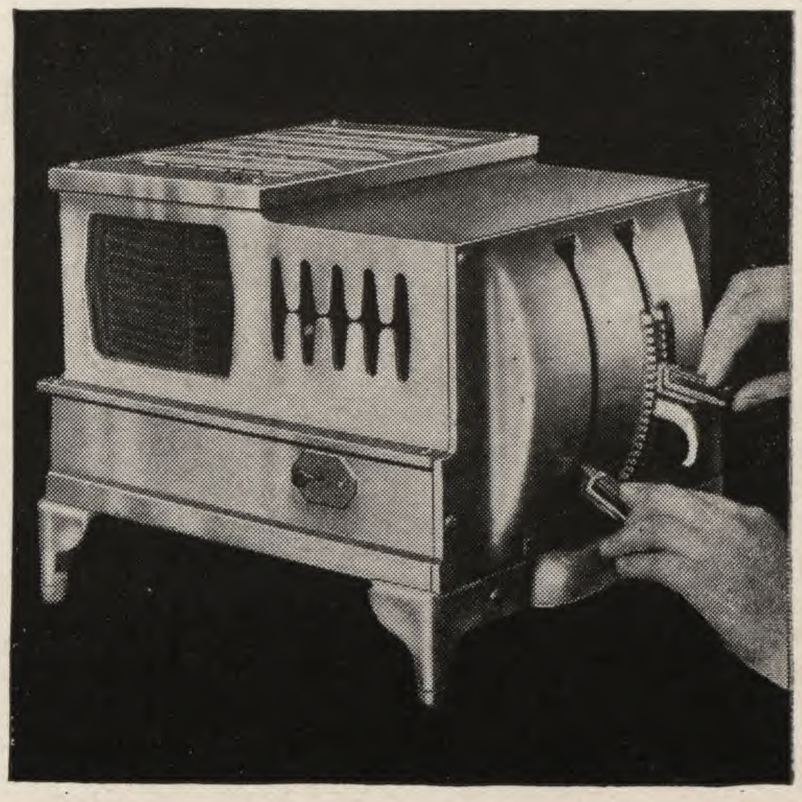
Toasts Automatically Right

Makes Toast in 80 Seconds



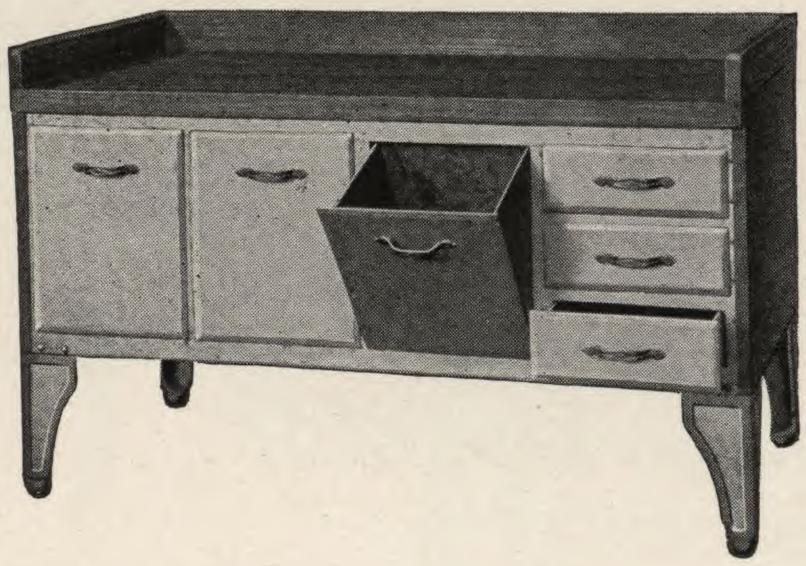
THREE SLICE
Strite Automatic Toaster

" Toast 20 slices for One Cent "



FOUR SLICE
Strite Automatic Toaster

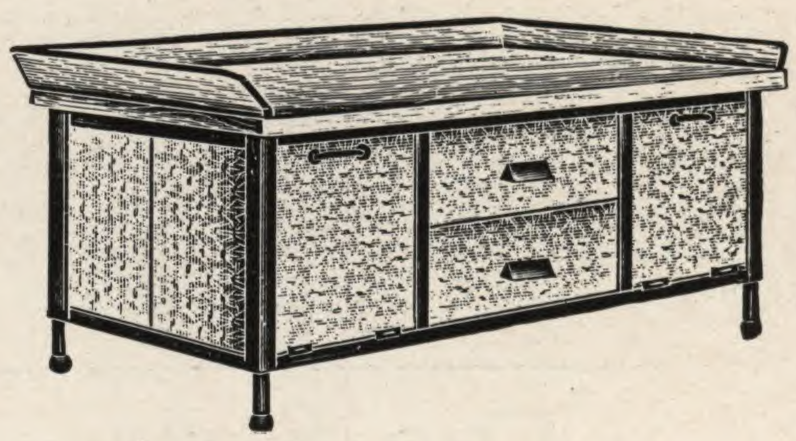
Bakers' Tables



Wood Top, Closed Type Baker's Table

Illustration shows Baker's Table with top made of hardwood 2 inches thick, and provided with raised edge or skirting around back and both ends. Body built of galvanized iron on 10-inch legs, and fitted with tilting bins and drawers of galvanized iron, all easily removable. Usual length 6 feet by 30 inches.

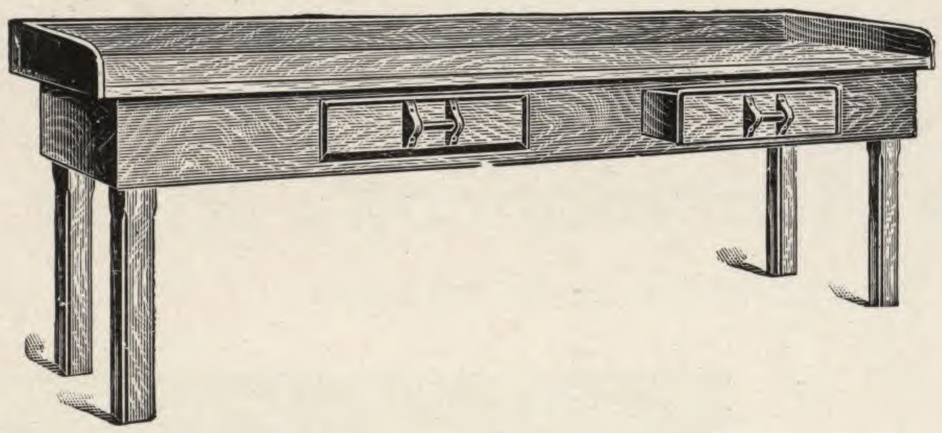
Table made Any Length desired.



Steel Top, Closed Type Baker's Table

Illustration shows Baker's Table with top made of heavy steel with 6-inch raised skirting around back and both ends. The base is made of heavy angle and band iron supported with heavy galvanized iron closet built around same, all securely riveted. Two large bins and two large drawers included. The bins are removable for cleaning purposes without drawing hinge pins. Height of table 34 inches. Bins measure 21 x 21 x 23 inches. Drawers measure 24 x 24 x 10 inches. Usual length 6 feet by 30 inches.

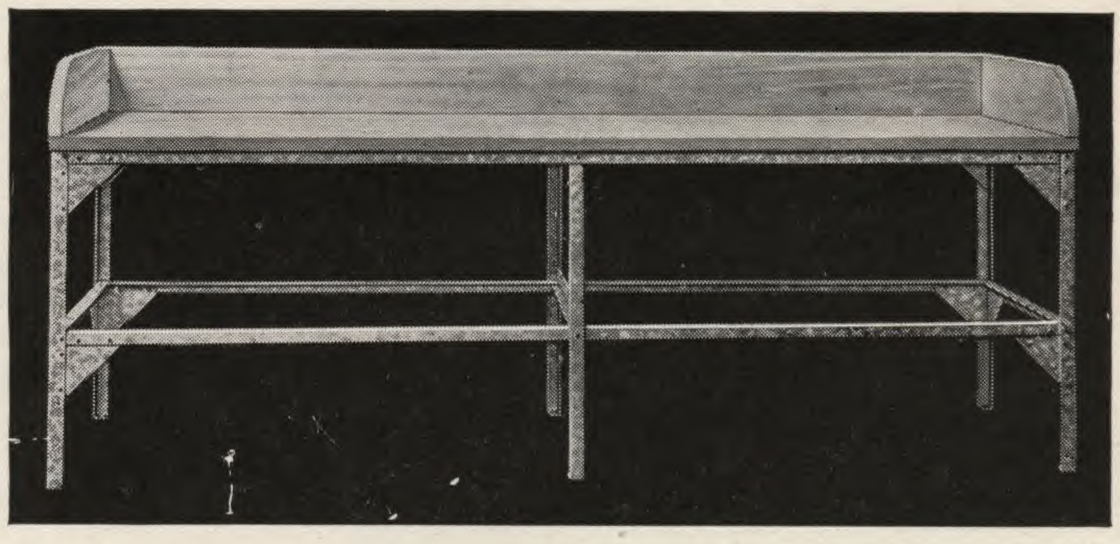
Table made Any Length desired. Same Table can be furnished with Wood Top.



Wood Top, Open Type Baker's Table

Illustration shows Baker's Table made of clear poplar, 1½ inches thick. Supported on ruggedly built stand of well seasoned timber. Drawers 24 inches wide by 24 inches deep by 6 inches high. Top provided with skirting around back and two ends.

Table made Any Length desired.



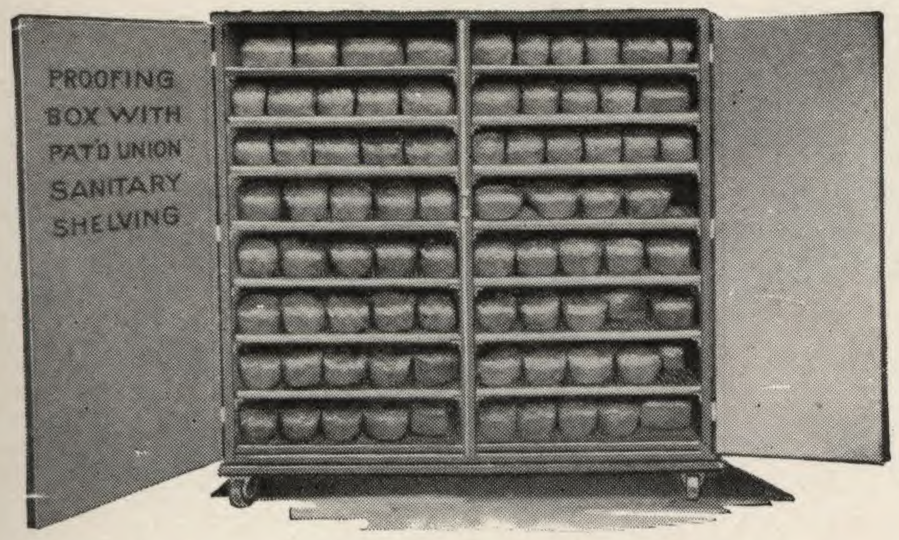
Open Top Baker's Table

Angle Frame

Illustration shows sanitary Open Style Baker's Work Table. Top made of 1¼-inch clear poplar dressed smooth. Table fitted with 6-inch raised skirting around back and both ends. Mounted on 1½ x 1½-inch angle iron frame stand with cross rails.

Tops for above Tables built of Wood, Steel, Glass, Nickel Silver or Monel Metal, and Overhead Shelf Arrangement can be made as desired.

Bakery Equipment



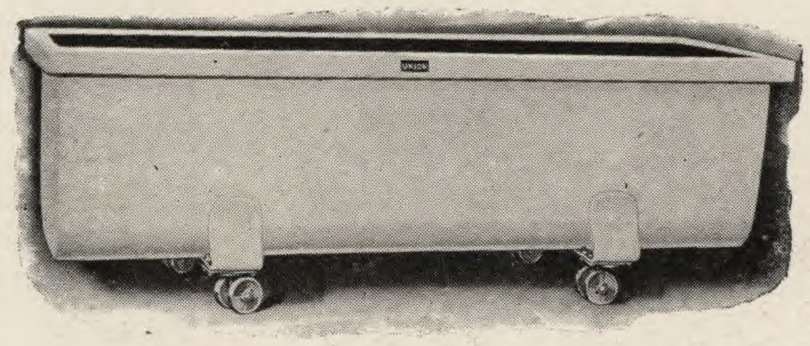
Sanitary Portable Galvanized Proofing Closet with Removable Shelves

This Proof Box is strongly made of galvanized iron. It is constructed in a practical way, so that an even temperature will prevail and so that the dough will expand properly. It can be supplied with steam pipes at small additional cost. Fitted with 4-inch ballbearing casters unless specified. Has 16 shelves, each size 27½ x 32 in. Size of box over all, 5 ft. 9¾ in. high by 5 ft. 9½ in. long by 30 in. wide.



Union Leader Bread Rack

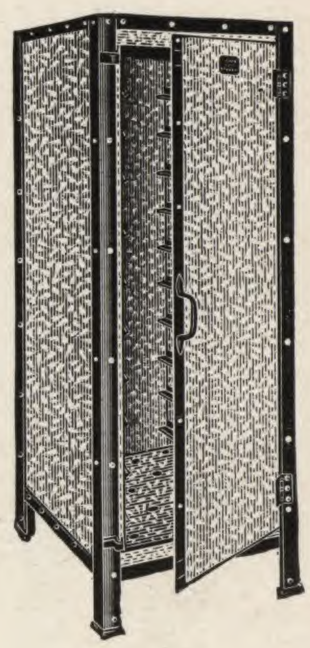
Makes handling of bread easier. Strongest and most durable Bread Rack made. Absolutely sanitary. Made of heavy galvanized steel. Ballbearing casters with 4-in. removable wheels. Shelves measure 28 by 66 in. Overall size, 67¼ in. high by 69 in. long by 29 in. wide.



Steel Dough Trough

These Dough Troughs are made of number 10 gauge boiler plate with roll rim around the entire top with all corners welded, making a perfectly sanitary trough. However, if desired we can furnish this trough with a wood rim around the top instead of the rolled rim as shown. This trough is mounted on heavy swivel casters and can be furnished with cover if so desired. Made in the following sizes: 4-, 6-, 8-, 10- and 12-ft. lengths by 26-in. widths at the top.

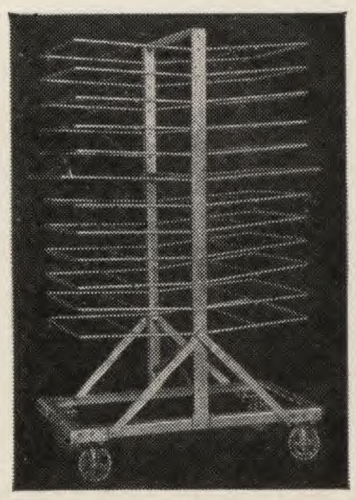
Baker's Single-Rack Proofing Box



Ruggedly built of heavy galvanized iron supported with heavy angles and bands securely riveted and bolted together. Fitted with angle slides to hold 12 pans, size 18 by 26 inches.

All joints are tight, making box satisfactory to operate and easy to clean. Is supplied with vapor atomizer. Size over all, 60 in. high by 24 in. wide by 30 in. deep.

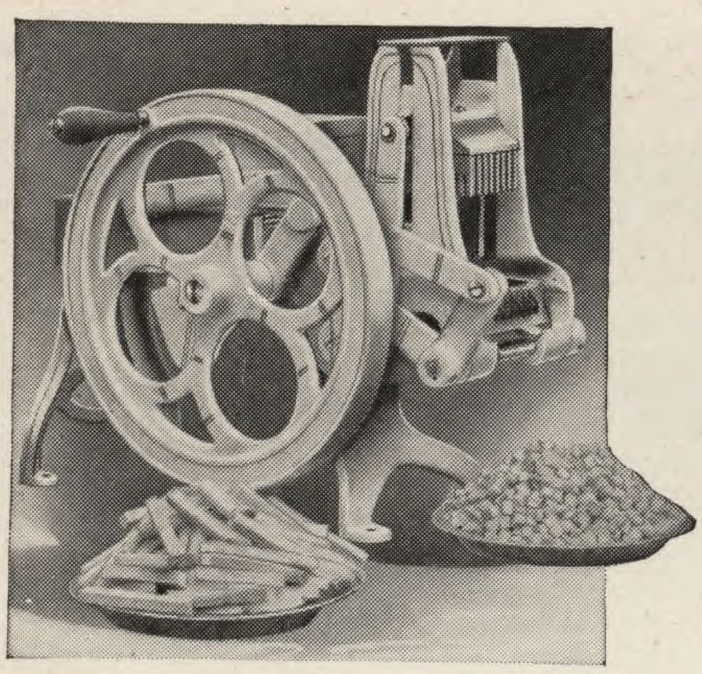
All-Steel Double Portable Pan Rack



Can be shipped knocked down.

Shelves are made of 7-16-in. rods continuous wire, electrically welded at union, making shelves all one piece — no chance for pans to drop through.

The base of this rack is made of heavy angle iron with patented malleable corners and mounted on 4-in. ballbearing casters with removable wheels. Entire rack is galvanized after making, which makes it rust proof and adds to the strength. Shelves spaced to meet your requirements. Standard sizes, 24, 30, 36 and 40 pans. Overall height depends on size ordered. Overall size, 22¼ in. wide by 38 in. long.



Sterling Vegetable Cuber and French Fry Cutter

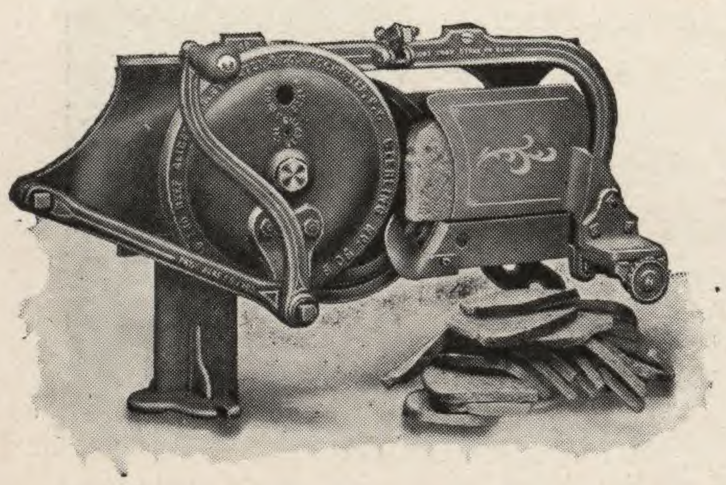
For cubing and French fry cutting.

E-30.....Each



Sterling Potato Masher

E-22.....Each

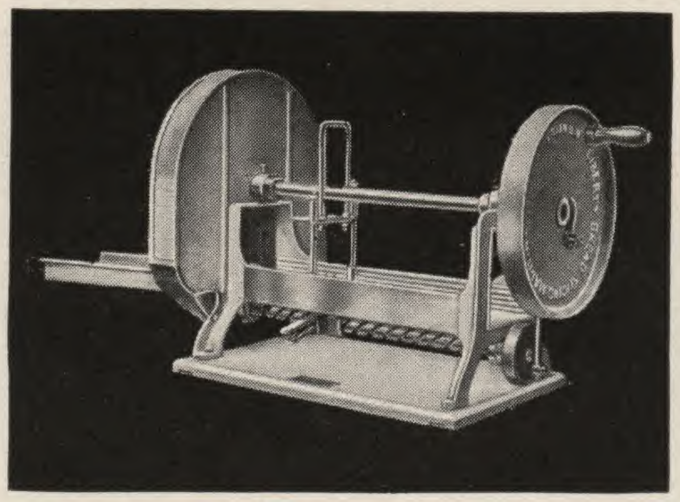


Sterling Bread and Meat Slicer

EACH

E-50B Small size.....

E-70B Large size.....



Liberty Bread Slicer

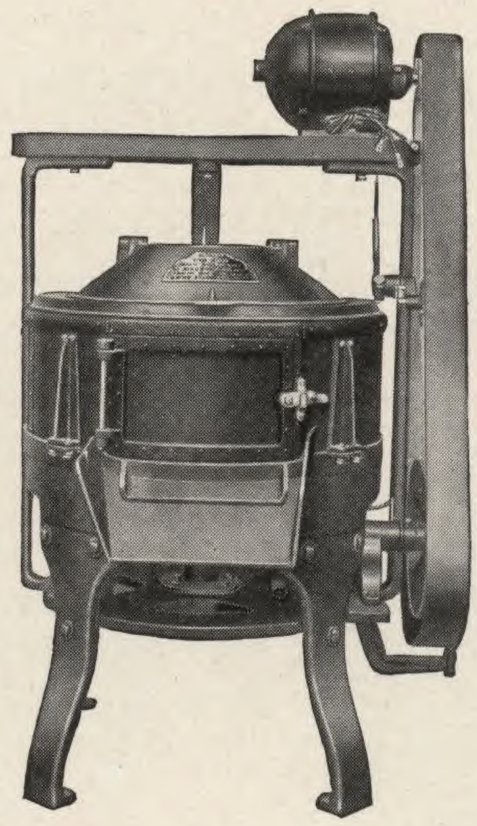
EACH

E-18 Hand power.....

E-24 Hand power.....

E-18 Electric.....

E-24 Electric.....



Sterling Potato Peelers

EACH

E-13 in. Hand power, ½ peck capacity.....

E-13 in. Electric motor driven, ½ peck capacity, ¼ h.p. motor.....

E-16 in. Electric motor driven, 1 peck capacity, ¼ h.p. motor.....

E-20 in. Electric motor driven, 2 peck capacity, ½ h.p. motor.....

E-26 in. Electric motor driven, 3 peck capacity, ¾ h.p. motor.....

In ordering please give motor specifications.

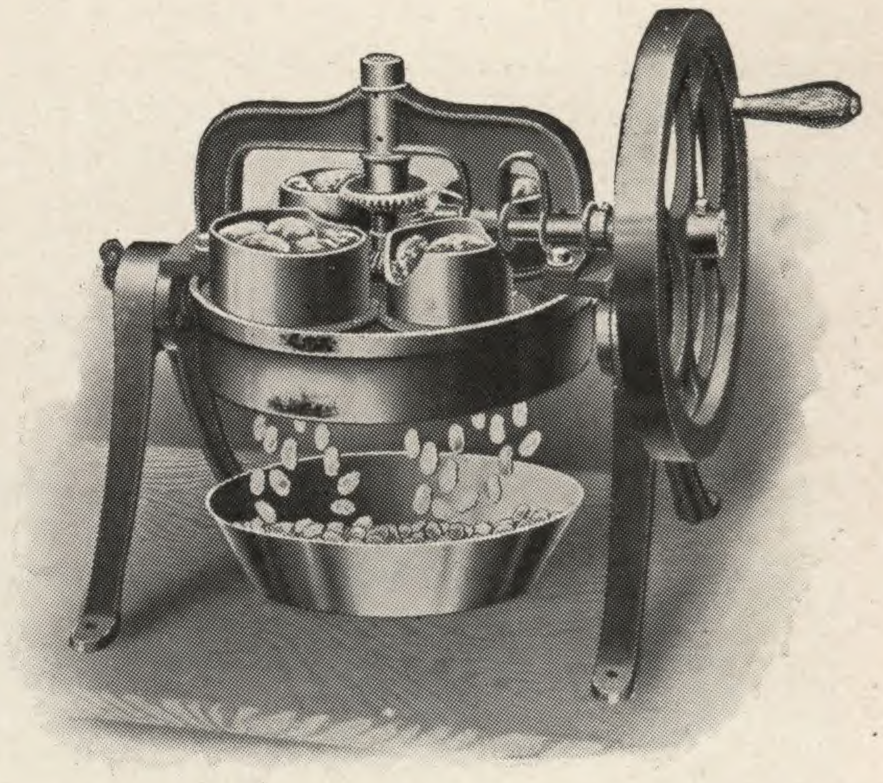


Sterling Meat Slicer

EACH

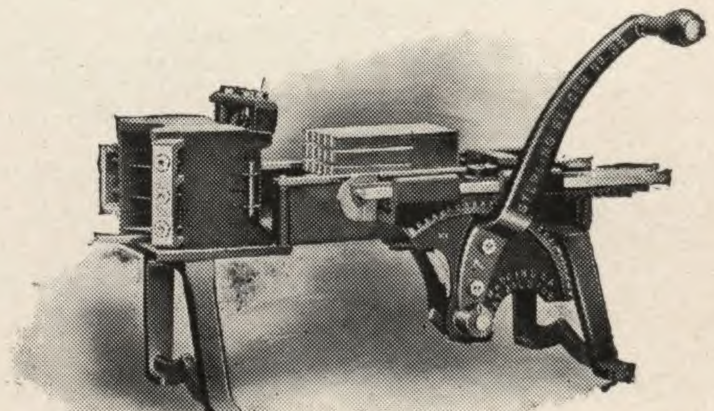
E-20 Small.....

E-25 Large.....



Sterling Fruit and Vegetable Slicer

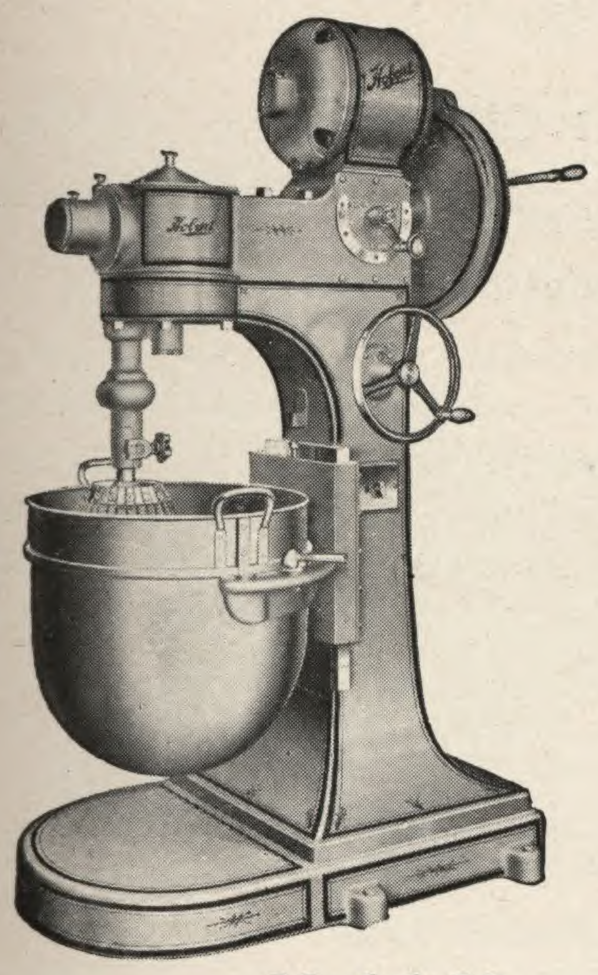
E-40.....Each



French Fry Cutter

E-35.....Each

HOBART MIXERS



Model 80

G-3 2 H.P. . . . . .
G-4 1 H.P. . . . . .

The Model 80 carries 80 quart Bowl. It can also be furnished with 30 quart Bowl — Large assortment of Beaters, Whips, and Dough Hooks from which to select when purchasing additional equipment.

Motor 2 horsepower. Three speeds. Highest type clutch. Transmission — System of sliding gears. Finest heat-treated gears. Adjustable Bowl Lift (any position desired by turning hand wheel). Bowls cannot wabble in yoke. Will operate all Hobart attachments.

This Mixer can be furnished with 1 horsepower motor at decreased cost, when so ordered.

Electro-Chef

G-1 10 quart Bowl — 1 Whip — 1 Beater . . . . . .

Finished in French gray and gold. Three speeds. Will operate many useful attachments. Connects to lighting socket. 26¾ inches high — weighs approximately 85 pounds.

Capacity of Bowl 10 quarts. Furnished with Beater and Whip.

Three quart Bowl with Beaters and Whip furnished at small additional cost when ordered.

Model 30

G-2 30 quart Bowl — 1 Whip — 1 Beater . . . . . .

Motor ½ horsepower. Three speeds. "Fool proof" speed control. Sliding gear transmission. Any elevation of Bowl adjusted by turning hand wheel. Perfect clutch. Bowl rigidly locked in position. Will operate various Hobart attachments. Stands 53 inches high. The Model 30 carries 30 quart Bowl — flexible Whip and flat Beater.

Dough Hook furnished at small additional cost when ordered.

EXTRA ATTACHMENTS FOR HOBART MIXERS

Hobart Mixers are Power Units. To them many useful attachments may be connected. Here are a few of them. They interchange with each other.

Coffee Mill . . . . . .

Coffee ground fresh naturally goes farther — not so much of it is required to produce the same quantity — the cup quality is naturally richer and better.

Soup Strainer and Colander
Fits in Mixing Bowl

For straining and making soups and purées — for sieving fruit sauces, pumpkin, cottage cheese, etc. After using this attachment you will wonder how you ever got along without it.

Vegetable and Fruit Slicer

One of the most convenient and profitable Hobart attachments for the kitchen. Quickly and uniformly slices vegetables and fruit in any thickness desired.

Meat and Food Chopper . .

You very likely chop meat and food every day. It's hard work, and hand grinders mangle and mash — this attachment does not grind, mangle or mash — It Chops. All you have to do is turn the switch. No hard work — no time lost.

A Few of the Things a Hobart Will Do for You!

MIX — Doughs. Very successful in mixing and beating mayonnaise and other dressings; MIX — cheese, mince meat, all kinds of pie fillers, etc.; MASH — potatoes; BEAT — eggs, batters for griddle cakes and waffles, custards — anything to be beaten; WHIP — cream, icing, marshmallow, meringue, etc.; CHOP — meat, fruit, nuts, raisins, dates, etc.; GRIND — coffee, spices, cereals (whole wheat, etc.); SLICE — potatoes, all vegetables, fruits, etc.; STRAIN — soups, purées, etc.; CRUMB —dry bread, crackers, cakes, etc.; SIEVE—fruit sauces, pumpkin, cottage cheese, etc.

HOBART SILENT CHOPPER

Hobart Silent Chopper, complete as shown . . . . . .
Without Meat Grinder . . . . . .

MOTOR — ½ Horsepower fully enclosed Hobart Motor, specially designed and developed for this class of work — furnished for all standard alternating and direct currents.

KNIVES are of finest steel, specially designed for extremely rapid cutting (even smallest quantities of materials).

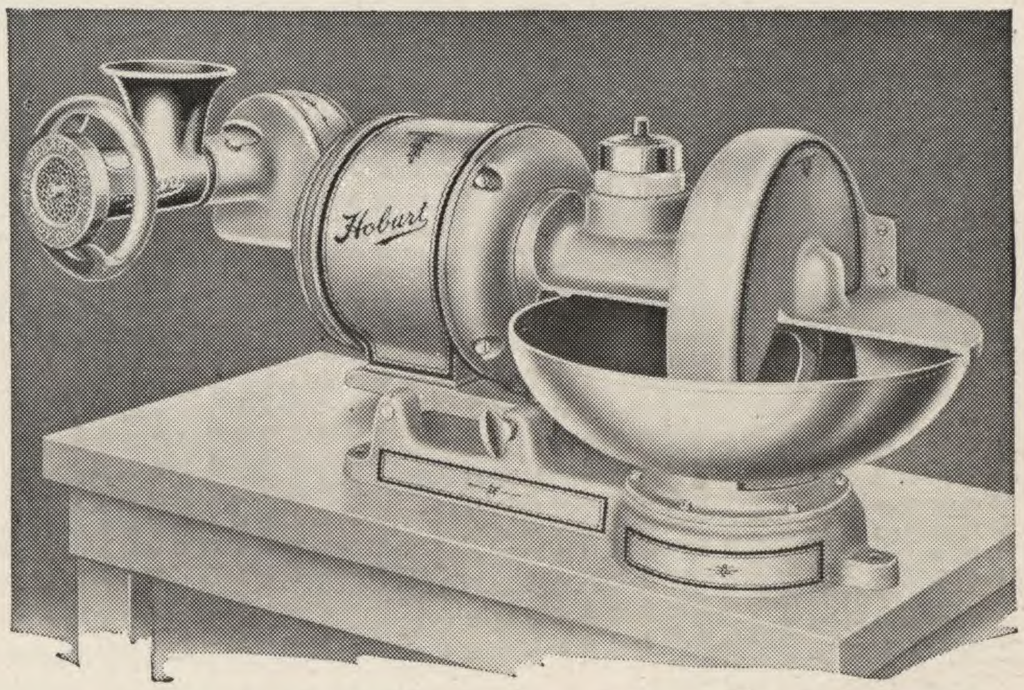
HEAD on which Knives are mounted may be readily lifted, swinging knives entirely clear of bowl, so that the latter may be easily and quickly removed. Knives may be almost instantly detached.

BOWL — 15 inches in diameter. Revolves slowly while knives are in motion, which greatly hastens cutting. Bowl is quickly removable. This facilitates handling of all work and cleaning.

GUARD — Affords maximum protection to operator. Extends down well into bowl.

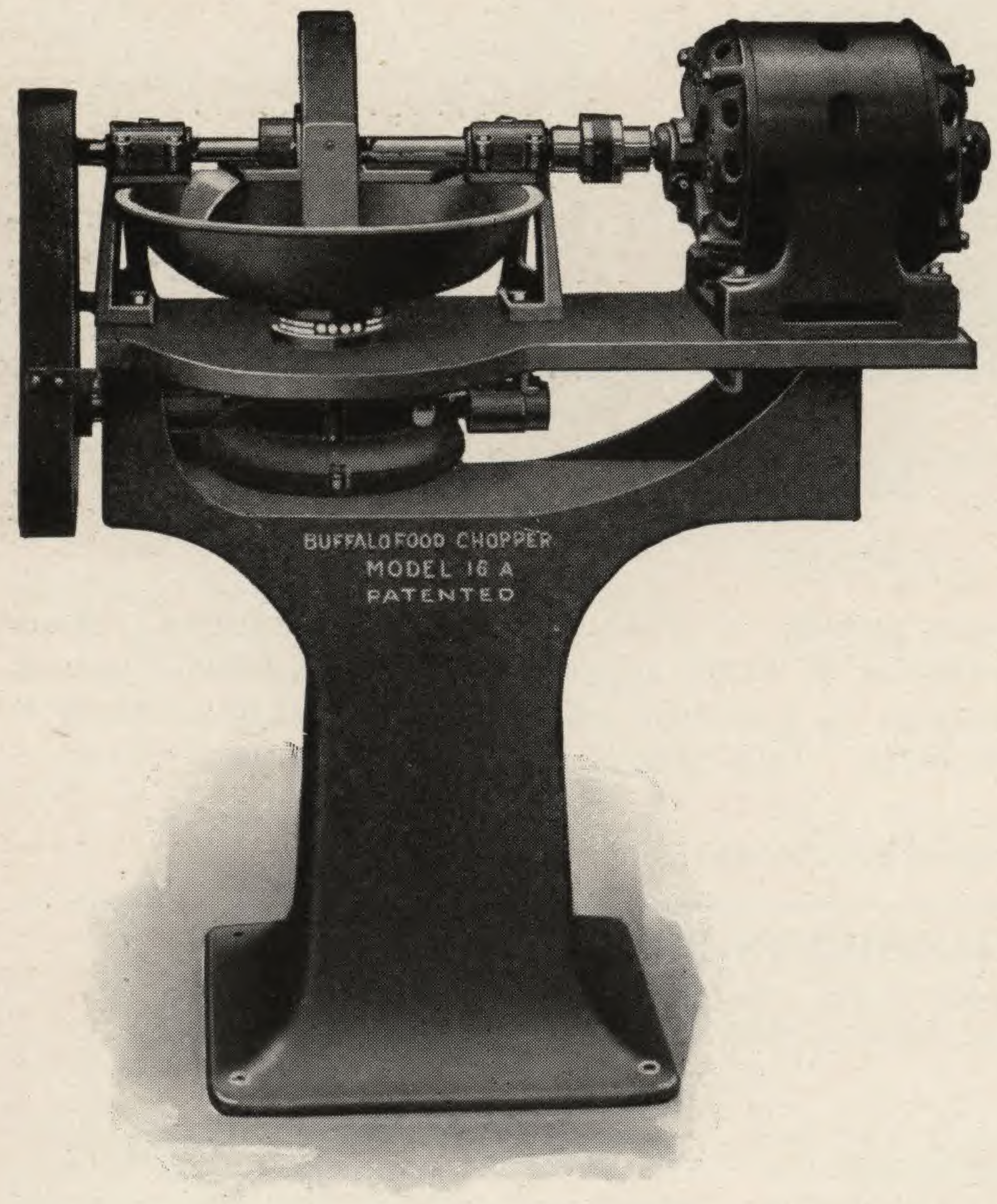
FURTHER SAFETY — Machine will not start unless guard is seated in place, as shown in illustration above.

ATTACHMENTS — The following attachments may be connected to hub in rear: — French fry potato cutter, coffee grinder, vegetable slicer, bread crumber, knife and tool sharpener, cylinder type chopper, peanut butter maker and pulley. Gears may be disengaged so that bowl is not in motion when attachments are operated.



Prices on Application

Meat Choppers and Mixers



G-16-A . . . . . }
G-18-A . . . . . } **Price on Application**

Buffalo Meat Chopper

Description of No. 16-A

New Model Pedestal Type

Bowl of Cutter 17 inches in diameter. 2 Knives — Capacity 12 pounds raw meat in 5 minutes, cooked meat and vegetables in 2 minutes. Large enough to feed 500 people. 1 H.P. Motor. Net weight 545 pounds. Crated 645 pounds. Boxed 750 pounds. Box measurement 48 x 28 x 49 inches. Floor space 44 x 22 inches. Base 20 x 20 inches.

For Alternating Current 2 or 3 phase, 60 cycle, 110, 220 or 440 volts.
For Alternating Current single phase, 60 cycle, 110, 220 or 440 volts.
For Direct Current, 100, 220 or 500 volts.

Description of No. 18-A

New Model Pedestal Type

Bowl of Cutter 20 inches in diameter. 2 Knives — Capacity 20 pounds raw meat in 5 minutes, cooked meat and vegetables in 2 minutes. Large enough to feed 800 people. 2 H.P. Motor. Net weight 680 pounds. Boxed 850 pounds. Crated 800 pounds. Box measurements 56 x 32 x 52 inches. Floor space 47 x 24 inches. Base 20 x 20 inches.

For Alternating Current, 2 or 3 phase, 60 cycle, 110, 220 or 440 volts.
For Alternating Current, single phase, 60 cycle, 110, 220 or 440 volts.
For Direct Current, 110, 220 or 500 volts.

RECO MIXER

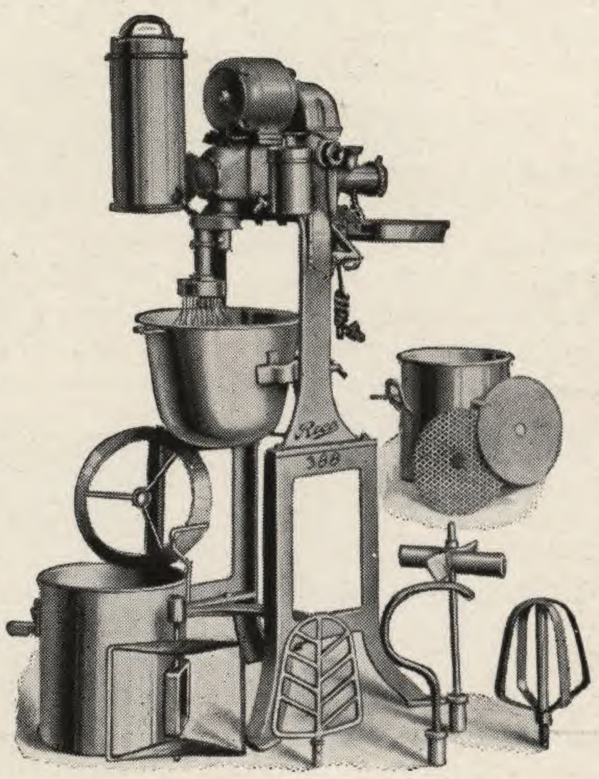
Equipped as Mayonnaise Machine

Capacity, 3 gallons Mayonnaise

The larger can has a capacity of 8 quarts and is used for oil, while the smaller can has a capacity of one quart and is used for vinegar. The faucets are white metal dipped and are not subject to corrosion. They can be set so that the oil and vinegar is allowed to drip into the mixing bowl at any speed. The cans are made of heavy steel retinned. The general construction is rugged and durable.

Interchangeability and Flexibility

By changing bowls and beaters, it can be utilized for all mixing, stirring, beating, whipping or colander operations, as described.



Used as a Kitchen Machine

for making purées, soups, passing sauces, jellies and fruits through the sieve, leaving only dry pulp, without any waste. Mashing or ricing potatoes, turnips, squash, apples, tomatoes and for similar colander operations. Also used for sifting flour, meal, lumpy sugar, etc. Better results are obtained by mashing potatoes in standard mixing bowl with beater No. 80-A, which increases the volume and makes it more fluffy. The upper bowl contains rollers with scrapers which force material through the mesh. Lower bowl and beater can be furnished as an extra when required. Can be used in any size kitchen, as it will handle large quantities of work.

Two Speeds — High and Low

SPECIFICATIONS

SPEEDS. Has high and low speeds changeable by a positive and conveniently operated clutch lever. The high speed being used for whipping or beating, the low for mixing or stirring. Planetary gears give beaters an eccentric movement besides increasing beater speed.

BOWL is 21-quart size and is suspended in yoke, held by three pins and suitable catches. A simple lever arrangement raises or lowers bowl while a clamp screw locks yoke in any position. Standard equipment includes upper bowl, rollers, two sieves — one fine and one coarse mesh. Size of upper bowl is 10 inches diameter, 11½ inches deep.

BEATERS are inserted in shank and securely held with a spring pin.

WIRE WHIP is made separable so that individual wires may be replaced easily. All beaters have suitable oil guards.

MOTOR is of our own make and rated ¼ H.P. with liberal overload capacity. Is furnished with a 10-foot cord and attachment plug and may be connected to any outlet. Made for D.C. or A.C. in all commercial voltages and frequencies.

GENERAL CONSTRUCTION is substantial and durable. Gears are machine cut and accurately fitted. All parts subject to strains are reinforced and only the best materials are used. Bearings have convenient oilers.

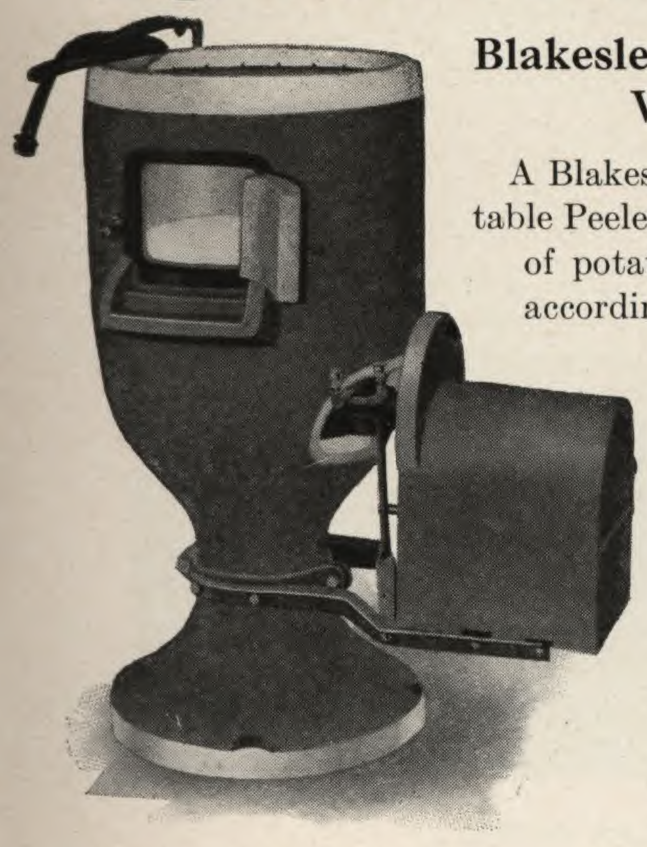
FINISH is light gray.

GUARANTEE. We warrant machines to be free from defective workmanship or material for one year (ordinary wear or abuse excepted) and will, at our option, repair free or replace any parts proving defective within this time.

Mixer is well built and will stand hard usage

Prices on Application

Vegetable Peeler, Dish Truck, Bread Slicer, Roll Warmer



Blakeslee Concrete Potato and Vegetable Peeler

A Blakeslee Concrete Potato and Vegetable Peeler will peel from 15 to 40 pounds of potatoes or vegetables per minute, according to the size of the machine. It does away with all the drudgery incurred when peeling is done by hand. The saving in potatoes is from 20 to 30 per cent.

The peeling chamber of our machines is a solid wall, one and one-half inches thick, of small jagged particles of flint, one of the hardest of substances, bonded together with a cement binder.

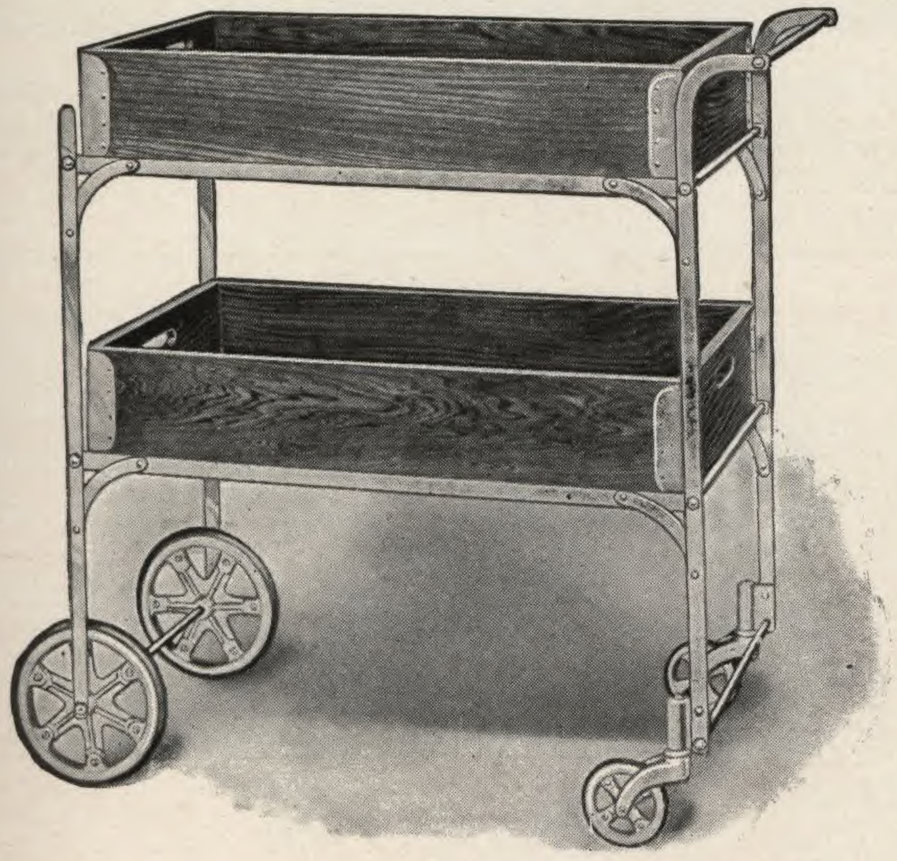
The particles of flint are evenly distributed through the entire thickness of the wall. That is why the longer a Blakeslee Concrete Potato and Vegetable Peeler is used the sharper become the abrasives in the peeling chamber, as the action of the water and potatoes will grind away just enough of the softer cement bond to expose fresh, sharp flint particles. This insures continuous efficient operation. An increased cutting surface can be obtained at any time by going over the surface lightly with a chisel.

There are no exposed moving parts, and all lubrication of the peeler is done from convenient grease cups located at front of machine.

Note the sanitary base which rests flush with the floor. No chance for dirt and water to get under. The concrete construction gives the added advantages of absolute cleanliness, great durability, and being positively rust-proof.

SPECIFICATIONS

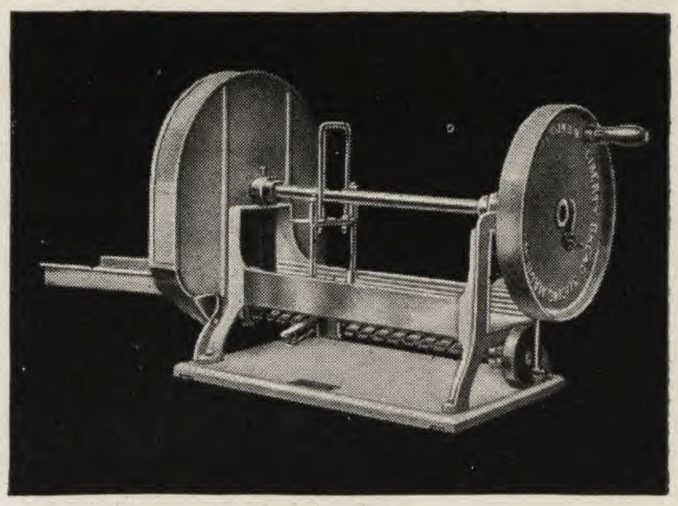
	Capacity Per Minute	Motor	Weight, Boxed
No. 2 Power with 14-inch disk	15 lbs.	¼ h.p.	475 lbs.
No. 3 Power with 17-inch disk	25 lbs.	⅓ h.p.	600 lbs.
No. 4 Power with 21-inch disk	40 lbs.	1 h.p.	865 lbs.



Our Special Dish Truck

This Dish Truck is constructed of heavy angle iron, painted with aluminum bronze. Size 36 inches long by 21½ inches wide by 32 inches high, mounted on two 12-inch stationary and two 6-inch swivel rubber-tired wheels. Dish boxes are made of wood, reinforced with metal corner supports. Dish boxes can be furnished of galvanized iron as desired.

Blakeslee-Built Liberty Bread Slicer



By its simple, rugged construction, the Liberty Bread Slicer has won enviable success. End frames and bread pans are made of a solid, one-piece aluminum casting, giving great durability, strength and true alignment. There are no springs, gears or small parts. The Liberty is fool proof. Clutch and eccentric are under arm and protected by fly-wheel. Worm drive is underneath pan. Thumb screw adjustment, simply and quickly set, permits slice range of one-sixteenth to seven-eighths inch.

Special Liberty Bread Holder (teeth cast solid in base and top plate) holds square or round loaf. End crust is cut to one-sixteenth inch, no waste.

The Liberty Knife is of finest quality Chrome Vanadium steel, mounted on heavy holder; is easily taken from shaft by removing set screw; is readily sharpened with oil stone, furnished with each machine. This knife is thoroughly safeguarded by large hood.

With this machine uniform slices may be cut at the rate of one hundred and eighty per minute, or more. Its speed is limited only by the rapidity of the operator in turning the handle.

Made in two sizes, either hand or electrically driven.

SPECIFICATIONS

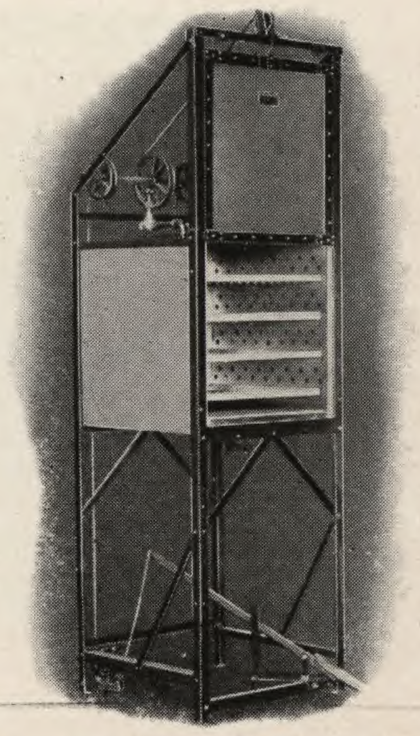
	Loaf Capacity		Length	
Model	Length	Size	Machine Only	With Stacking Pan
No. 18	Up to 18 in.	Up to 6 in. x 6 in.	23 in.	43 in.
No. 24	Up to 24 in.		29 in.	55 in.

Model	Width	Height	Speed Slices per Minute	Finish	Shipping Weight
No. 18	15 in.	23 in.	180	Nickel and Cream	110 lbs.
No. 24	15 in.	23 in.	180		120 lbs.

For motor-driven machines add 60 pounds to above weights

Blakeslee Roll Warmer No. 1

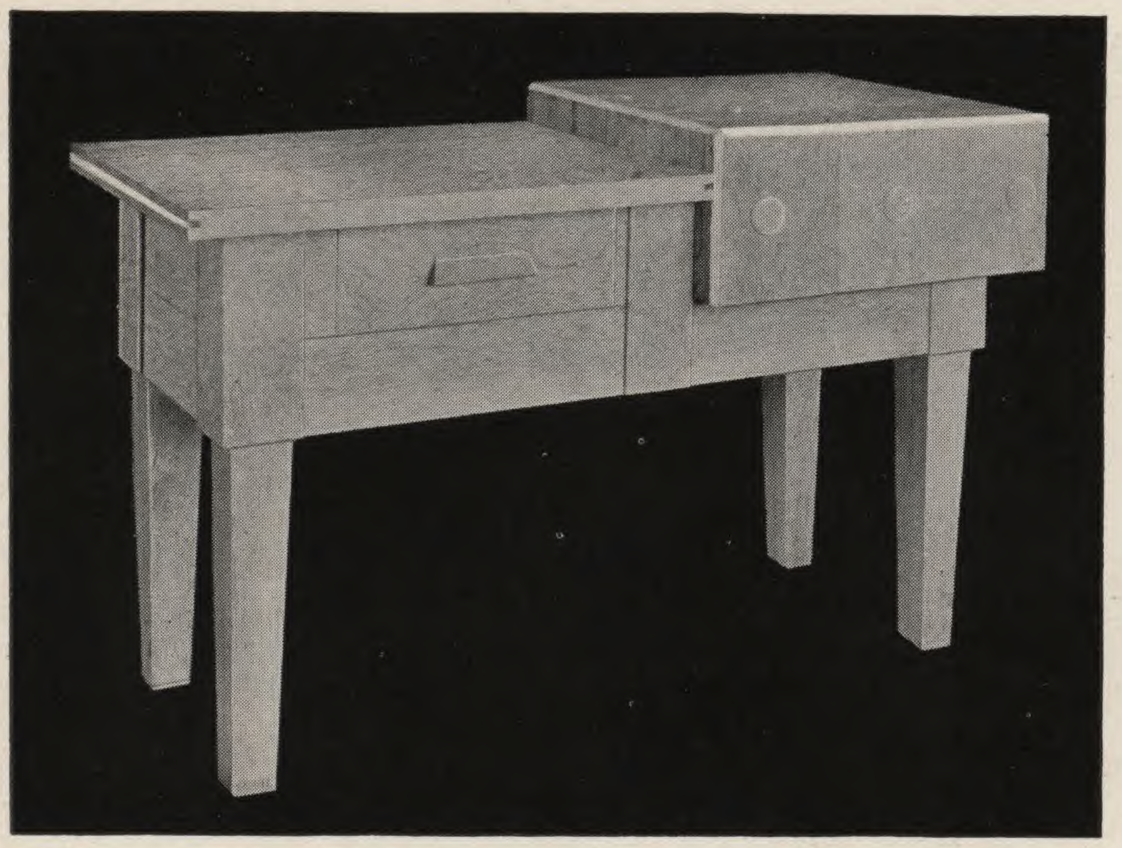
Size 25 x 25; weight 350 pounds



This Roll Warmer will keep rolls, corn bread, etc., in perfect condition throughout the day, and will warm and freshen up old rolls, making them as appetizing as when first baked.

Steam coils in the heating chamber keep the rolls at the proper temperature and the automatic atomizer supplies just the right amount of steam vapor to keep the rolls live and fresh, preventing them from drying out.

In this warmer the heating chamber is heavily galvanized and fitted with polished copper door. The door is opened by means of a foot lever so that the waiter has his hands free for service, and is closed by means of counter-weight so that it cannot be left open by waiter. This Warmer made in as many separate units as desired.



COMBINATION BUTCHER BLOCK AND TABLE

This combination is a great favorite with hotels, restaurants and lunch rooms. Approximately 5 ft. long. The table top is 30 in. long by 24 in. wide by 2 in. thick, and is built of select kiln dried maple securely grooved and bolted. Is fitted with large drawer. Block measures 24 x 24 x 8 in. and is also bolted together.

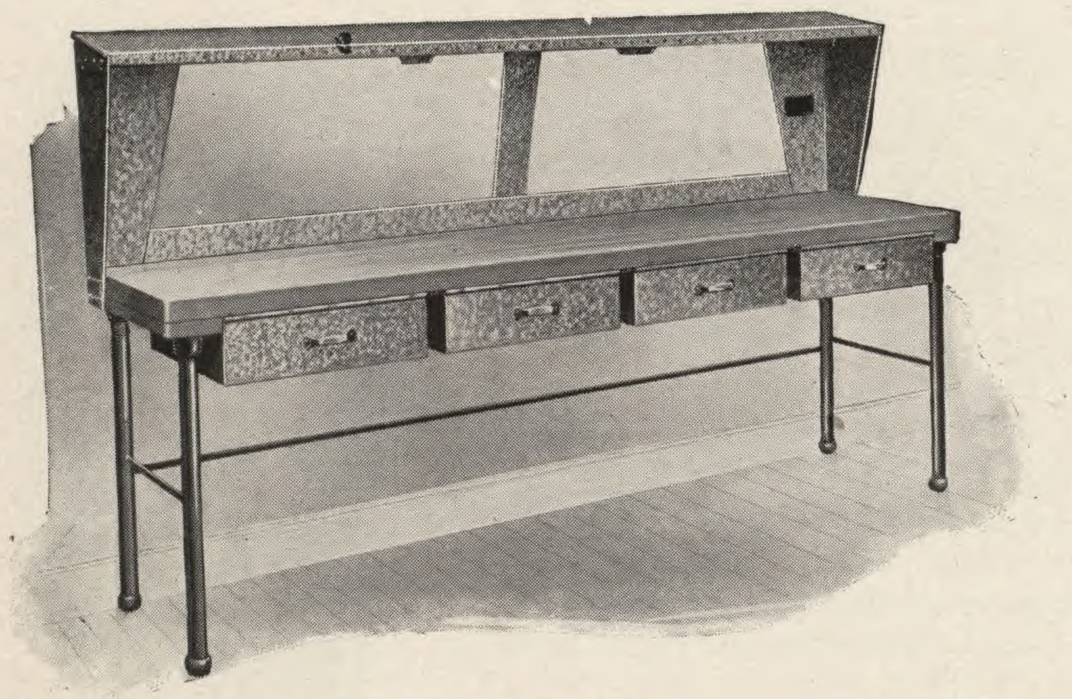
T-1 Each . . . . . .



BUTCHER TABLE

These butcher tables are made of select kiln dried edge grain hard maple, and are bound together with steel bolts and glued with water-proof glue. Legs of the stand are turned and machined. Made up in following sizes:

T-2	4 ft. x 20 in. x 3 in.	**T-4**	6 ft. x 30 in. x 3 in.	**T-6**	10 ft. x 36 in. x 3 in.
T-3	5 ft. x 24 in. x 3 in.	**T-5**	8 ft. x 30 in. x 3 in.	**T-7**	12 ft. x 36 in. x 3 in.

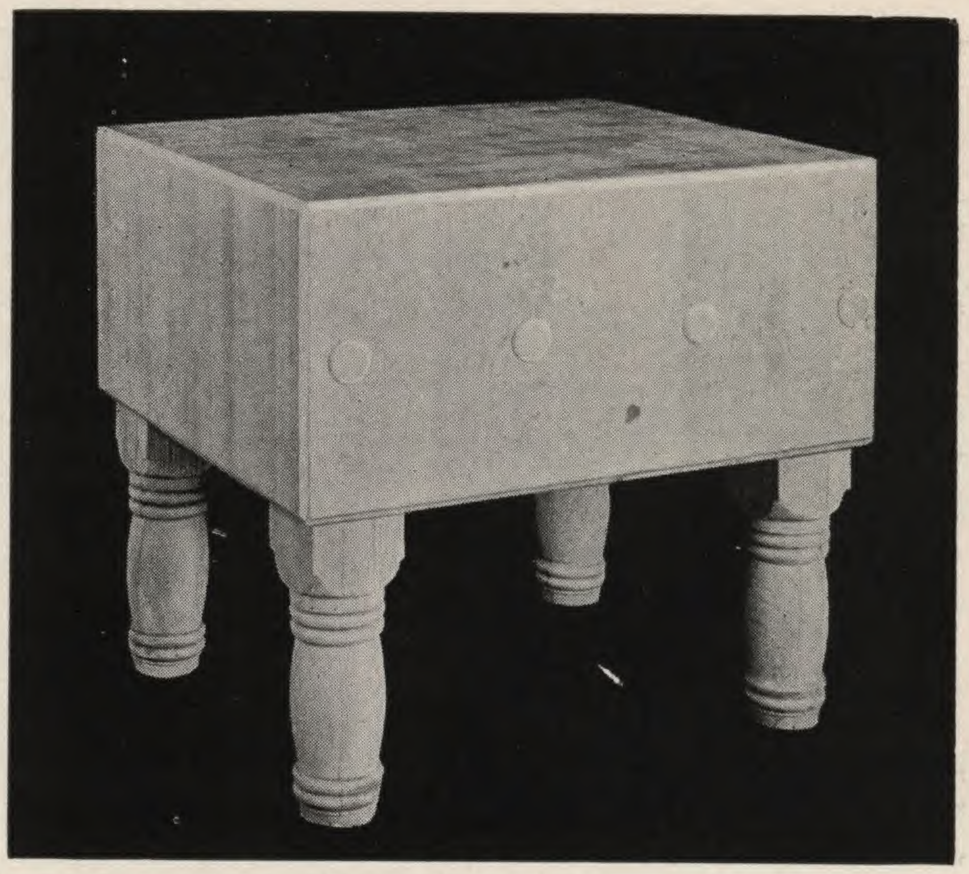


COOK'S TABLE

These tables are constructed very heavy, the tops being of 3 in. kiln dried select maple, and the frames of 1½ in. iron pipe with adjustable ball feet. Made up in following sizes:

		Less Shelf	With Galvanized Shelf
T- 8	4 ft. x 30 in. x 3 in.		
T- 9	6 ft. x 30 in. x 3 in.		
T-10	8 ft. x 30 in. x 3 in.		

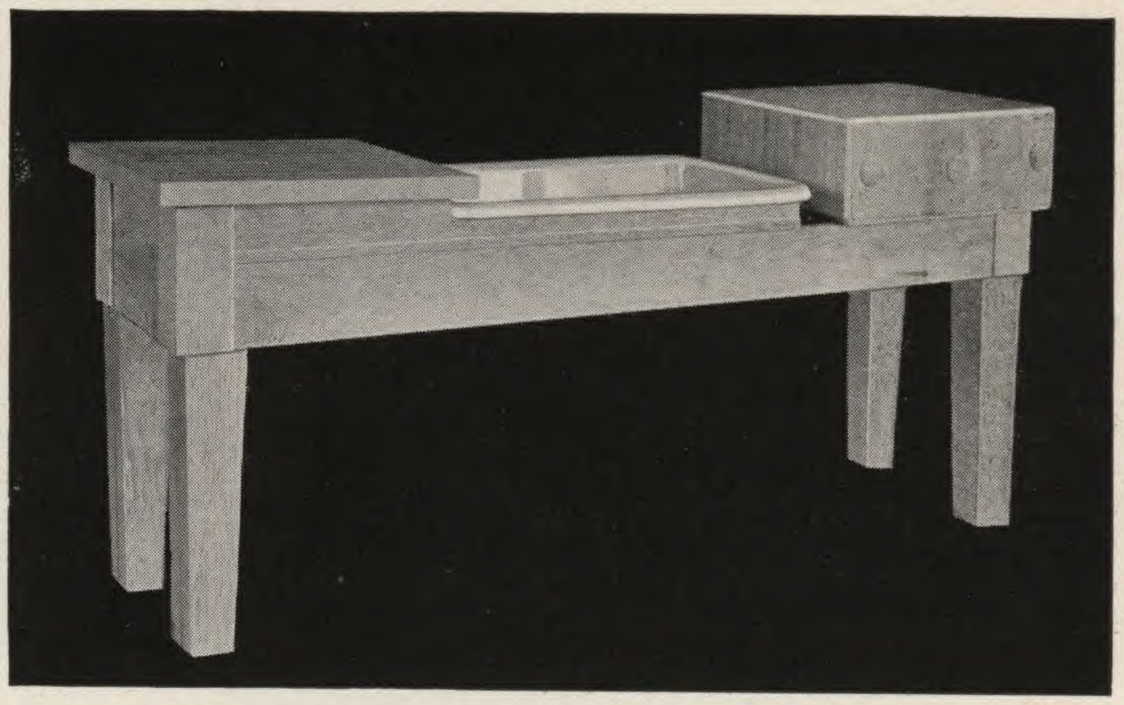
Drawers at $5.00 each



BUTCHER BLOCK

These blocks are made to meet the demands of the greater majority of butchers. They are built for hard service, and have no freaky construction. The blocks are bound together with steel bolts and glued with water-proof glue. The block is 16 in. deep, legs 18 in. long, making the height 34 in. over all. Made up in following sizes:

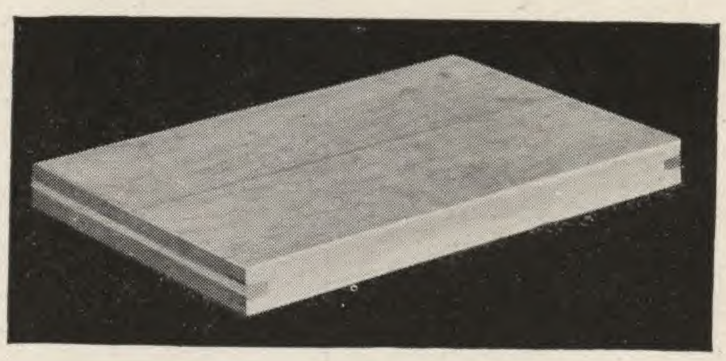
T-11	18 x 18 x 16 in. . .	**T-13**	24 x 24 x 16 in. . .	**T-15**	30 x 30 x 16 in. . .
T-12	20 x 20 x 16 in. . .	**T-14**	24 x 30 x 16 in. . .	**T-16**	30 x 36 x 16 in. . .



COMBINATION BUTCHER OR FISH BLOCK, SINK AND TABLE

This combination is built the same as the above table only that it is 74 in. long and is fitted up with a 20 x 30 x 6 in. beautiful white enamel sink in center

T-17 Each . . . . . .



MEAT CUTTING BOARD

Extra heavy meat boards. These boards are made up of kiln dried edge grain hard maple and are bound together with steel bolts, and glued with water-proof glue. Made up in following sizes:

T-18	12 x 18 x 3 in.	**T-20**	18 x 18 x 3 in.	**T-22**	18 x 30 in.
T-19	12 x 24 x 3 in.	**T-21**	18 x 24 x 3 in.	**T-23**	18 x 36 in.

New Qualities in Our Coffee Urns



All of our new style Coffee Urns are equipped with Amcoin-Pyrex glass liners. Hard, smooth, eternally brilliant, the shiny surface of the glass liners holds in the delicate flavor of the coffee.

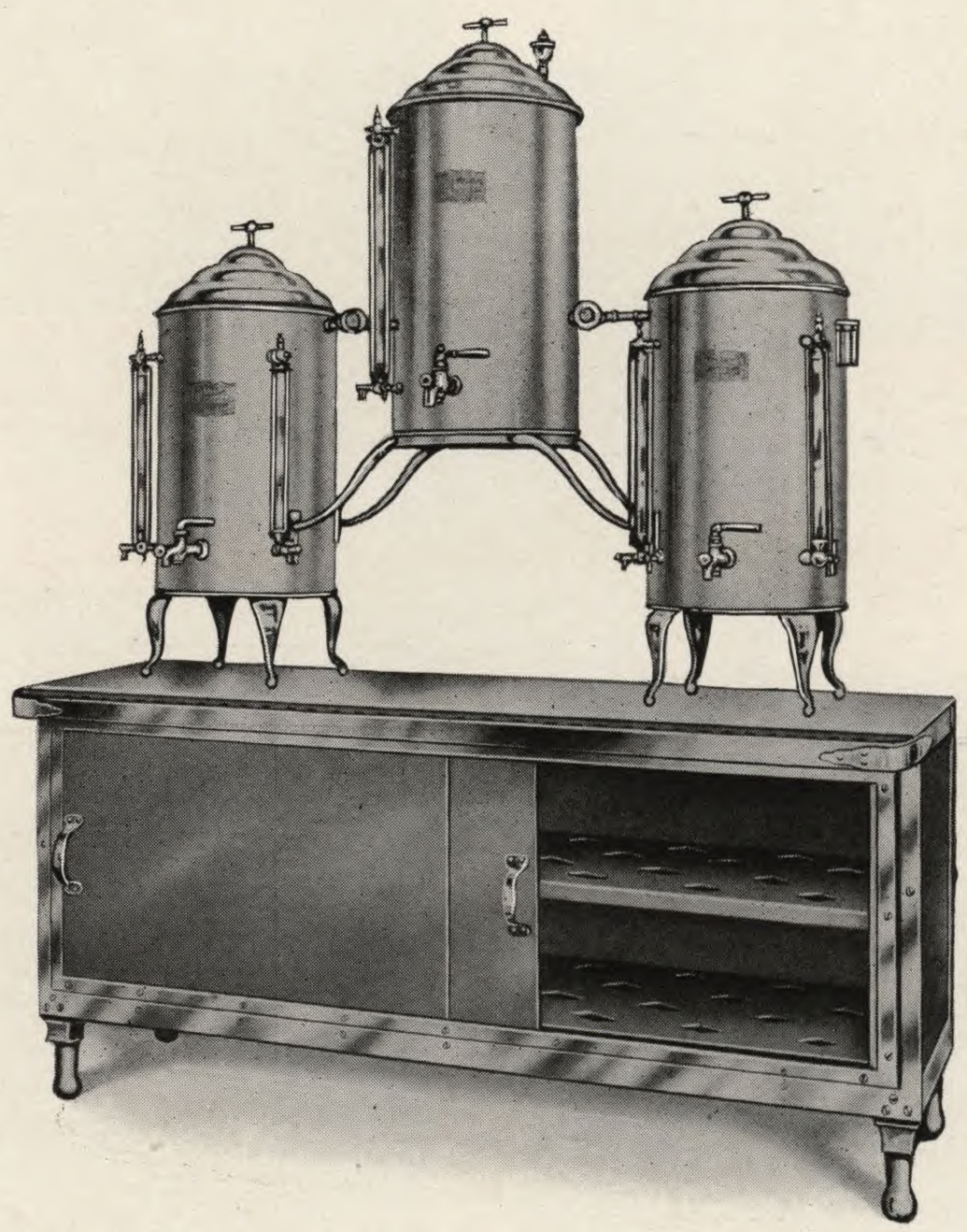
Amcoin-Pyrex glass liners are used in some of the largest hotels and are approved and recommended by America's leading coffee authorities.

Amcoin-Pyrex glass liners bring these notable advantages:

1. Absolute cleanliness.
2. Pure glass throughout.
3. Mechanical strength, toughness.
4. Great heat resistance.
5. Good conductivity.
6. Smaller dead space.
7. Light weight.
8. Constant size uniformity.
9. Only ordinary care required.
10. Lasting contact surface.

Elevated Battery of Coffee Urns

With Combination Urn Stand and Cup Warmer



Thompson's Urns are constructed of heavy cold-rolled copper, tinned on the inside and heavily nickel plated on the outside. The legs and brackets which support the water urn, also the double side connections from water urn to the coffee urns, for supplying the boiling water to make the coffee and fill the hot water jacket surrounding the coffee jars, are of brass. The coffee urns are lined with white vitrified stone, Hall china or Amcoin glass jars with rounded bottom, with center outlet and fitted with tinned-lined connection nipples to the drawoff coffee faucets to prevent corrosion from the coffee. All drawoff faucets have plug at ends and are easily removed so a brush can be inserted to clean the faucets and connection nipples.

Urns can be furnished for Steam, Gas or Electricity as desired

Our Urn Stands and Cup Warmers are made in various designs and materials as described on next page.

All have heavy steel tops reinforced with angle iron and band iron underneath and covered either with polished copper, nickel silver or monel metal. Have two rows of perforated galvanized shelves and are mounted on good substantial legs. Choice of full length drainer or individual round drip cups.

Sizes on opposite page

Elevated Urn Batteries

Shown on Opposite Page

Number of Battery	Size of Coffee Urns	Size of Water Boiler
E- 336	Two 3-gal.	One 6-gal.
E- 448	Two 4-gal.	One 8-gal.
E- 5510	Two 5-gal.	One 10-gal.
E- 6612	Two 6-gal.	One 12-gal.
E- 8816	Two 8-gal.	One 16-gal.
E-101020	Two 10-gal.	One 20-gal.

When ordering state whether Urns are for Gas, Steam or Electricity. If for electricity give current and voltage — also type of jar. If desired we can furnish these batteries with faucets on both sides of Urns.

Urn Stands and Cup Warmers

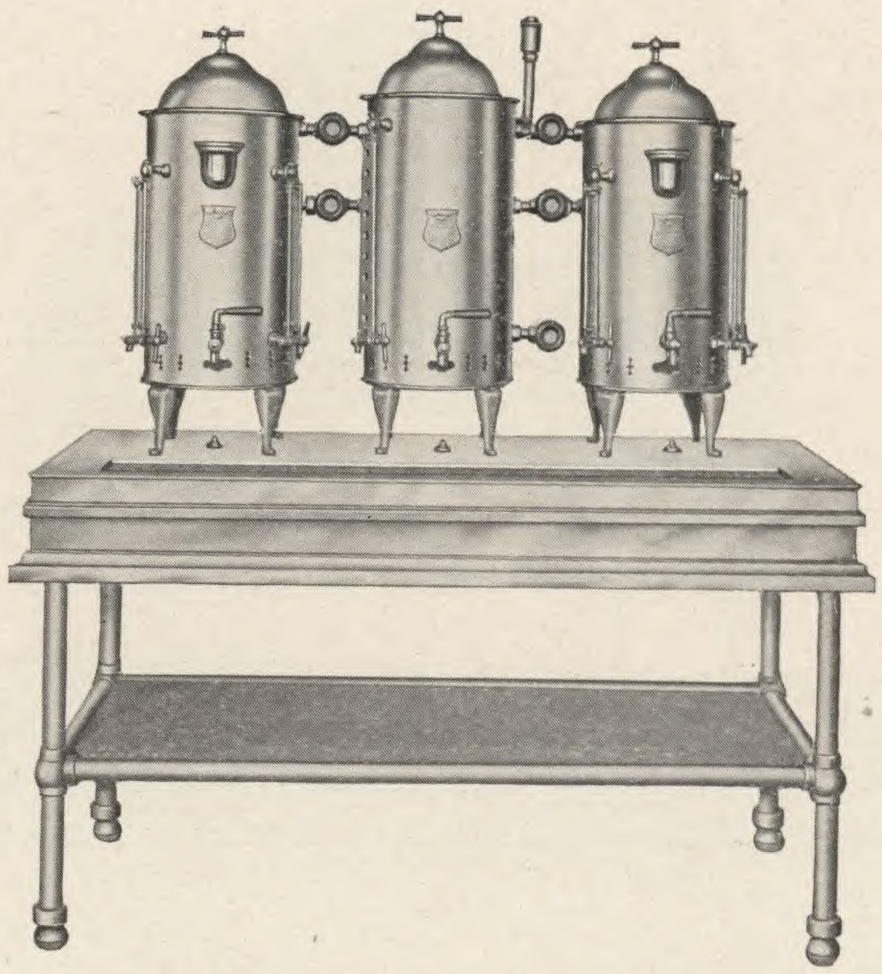
For Batteries	Size of Stand Top	Type A Polished Copper Top	Type B Polished Nickel Silver Top	Type C Polished Monel Metal Top
E- 336	66 x 24 in.			
E- 448	66 x 24 in.			
E- 5510	72 x 24 in.			
E- 6612	72 x 24 in.			
E- 8816	74 x 24 in.			
E-101020	74 x 24 in.			

The above Urn Stands and Cup Warmer Bodies can be made in any finish desired, but are regularly furnished of either galvanized iron with aluminum bronze or black enameled trimmings or Wellsville blue polished steel with nickel plated trimmings. In ordering state kind of body wanted, also whether for Gas, Steam or Electricity. Warmers can also be made open both sides, with or without doors as desired, but unless otherwise stated are furnished with doors on one side only. If Cup Warmer is not wanted the Urn Stand can be mounted on angle frame or pipe legs with galvanized shelf under.

Made Any Size Desired

Three-Piece Syphon Battery of Coffee Urns

With Open-Type Urn Stand



Thompson's Urns are constructed of heavy cold-rolled copper, tinned on the inside and heavily nickel plated on the outside. The legs and also double side connections from water urn to the coffee urns, for supplying the boiling water to make the coffee and fill the hot water jacket surrounding the coffee jars, are of brass. The coffee urns are lined with white vitrified stone, Hall china, or Amcoin glass jars with rounded bottom with center outlet and fitted with tinned-lined connection nipples to the drawoff coffee faucets to prevent corrosion from the coffee.

The feature of the Syphon Battery is that, the water urn being on a level with the two coffee urns, the water must BOIL IN THE WATER URN before it will syphon into the coffee urn (which is necessary to make good coffee).

All drawoff faucets have plug at ends and are easily removed so a brush can be inserted to clean the faucets and connection nipples.

Urns can be furnished for Steam, Gas or Electricity as desired

Our Urn Stands are made in various designs and materials. All have heavy steel tops, reinforced with angle and band iron underneath, and covered either with polished copper, nickel silver or monel metal. The top is made either with long full-length drainer or individual round drip cups. This particular stand is mounted on 1¼-inch iron pipe frame with cross rails, with galvanized iron shelf fastened to same. We also make the same style stand with 1½-inch angle iron legs, either covered with nickel silver or aluminum bronze or enameled black finish.

Sizes on opposite page

Three-Piece Syphon Battery of Coffee Urns

Shown on Opposite Page

Number of Battery	Size of Coffee Urns	Size of Water Boiler
S- 336	Two 3-gal.	One 6-gal.
S- 448	Two 4-gal.	One 8-gal.
S- 5510	Two 5-gal.	One 10-gal.
S- 6612	Two 6-gal.	One 12-gal.
S- 8816	Two 8-gal.	One 16-gal.
S-101020	Two 10-gal.	One 20-gal.

When ordering, state whether Urns are for Gas, Steam or Electricity. If for electricity give current and voltage — also type of jar. If desired we can furnish these batteries with faucets on both sides of Urns.

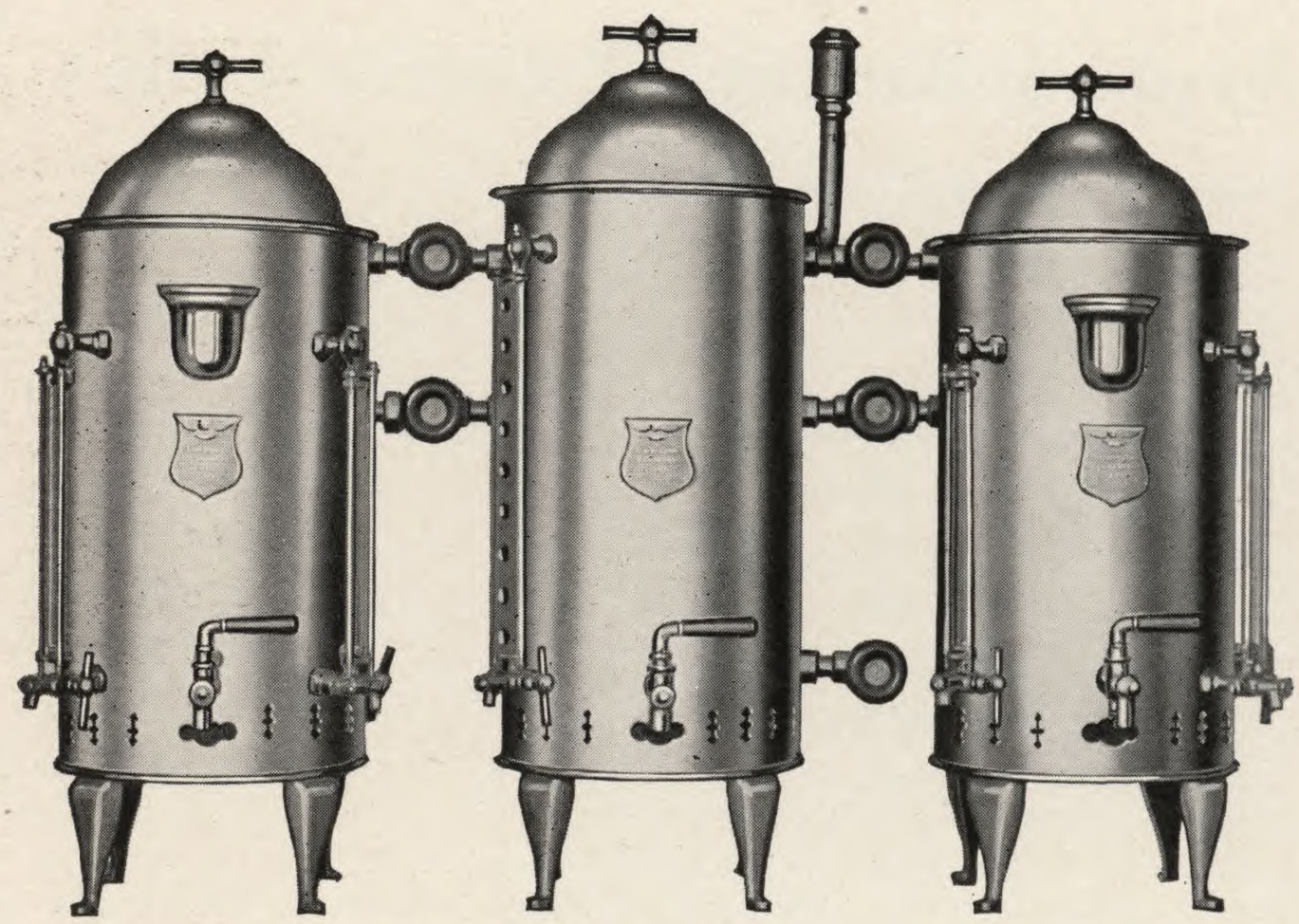
Urn Stands

For Batteries	Size of Stand Top	Type A	Type B	Type C
S- 336	48 x 24 in.	Polished Copper Top	Polished Nickel Silver	Polished Monel Metal
S- 448	48 x 24 in.			
S- 5510	54 x 24 in.			
S- 6612	60 x 24 in.			
S- 8816	60 x 24 in.			
S-101020	66 x 24 in.			

The above Urn Stands can be made as illustrated on opposite page with 1¼-in. iron pipe frame, but are regularly furnished with 1½-inch angle iron frame stand, with ball feet aluminum bronze or enameled black finish.

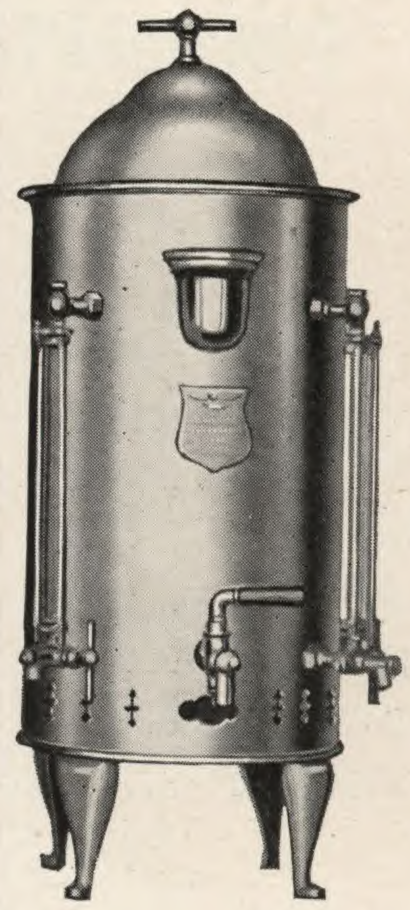
Made Any Size Desired

Coffee Urns



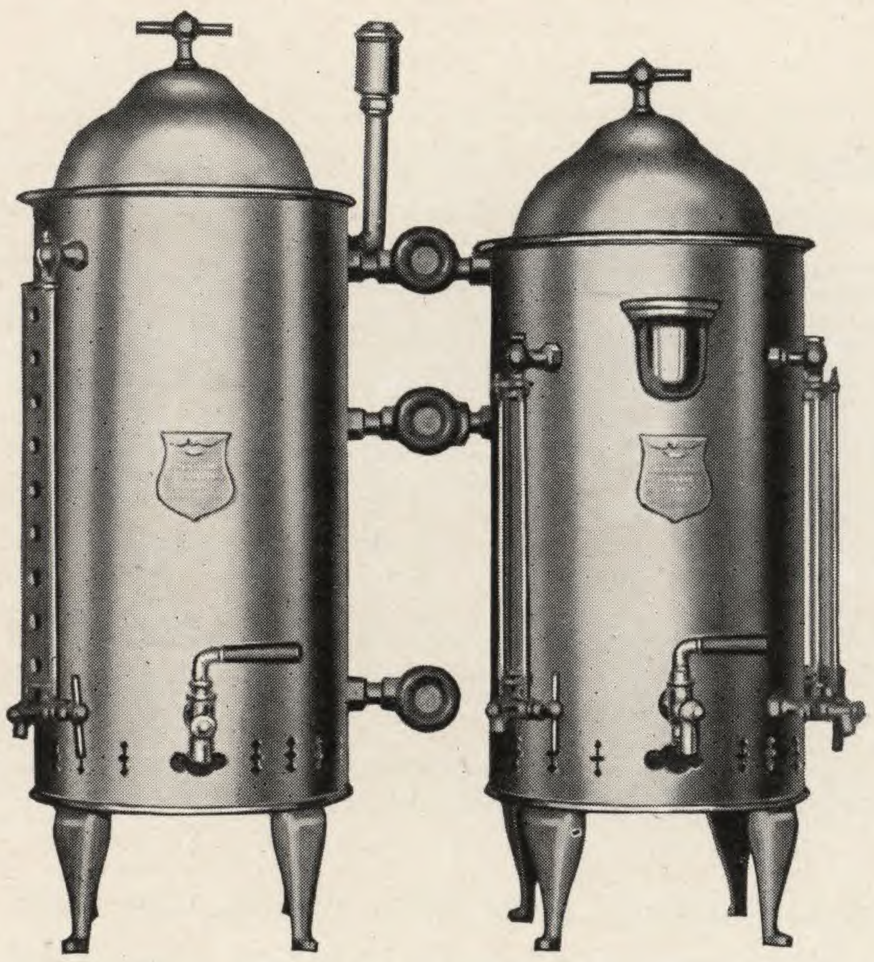
Three-Piece Syphon Battery

Number of Battery	Size of Coffee Urns	Size of Water Boiler
S- 336	Two 3-gal.	One 6-gal.
S- 448	Two 4-gal.	One 8-gal.
S-5510	Two 5-gal.	One 10-gal.
S-6612	Two 6-gal.	One 12-gal.
S-8816	Two 8-gal.	One 16-gal
S-101020	Two 10-gal.	One 20-gal.



Single Coffee Urn

Number of Urn	Size of Urn
S- 3	3-gal.
S- 4	4-gal.
S- 5	5-gal.
S- 6	6-gal.
S- 8	8-gal.
S-10	10-gal.



Two-Piece Syphon Battery

Number of Battery	Size of Coffee Urn	Size of Water Boiler
S- 36	One 3-gal.	One 6-gal.
S- 48	One 4-gal.	One 8-gal.
S- 510	One 5-gal.	One 10-gal.
S- 612	One 6-gal.	One 12-gal.
S- 816	One 8-gal.	One 16-gal.
S-1020	One 10-gal.	One 20-gal.

Construction

The bodies of these urns are made of heavy cold rolled copper, tinned inside and heavily nickel plated outside. Fitted with spun copper covers and cast brass legs. Urns fitted with white vitrified stone, Hall china or Amcoin glass jars with rounded bottoms and center outlets, with tinned connection nipples to the drawoff faucets to prevent corrosion. Urns are equipped with gauge glass with indicator and guard rods around same. Lever handle brass drawoff faucets with polished rosewood handles and cleanout plug. Urn furnished with heavy linen coffee bag and ring. Water Urns are of the pressure syphon type, fitted with necessary water connection valves, drawoff and vacuum or safety device.

Tricolators



HOME AND CLUB STYLE

Consists of aluminum Tricolator and a Fireproof China Pot. Made in two sizes.

Home Size

No. M-1 Capacity . . . . . 2 to 9 cups

Club Size

No. M-2 Capacity . . . . . 1 to 4 quarts

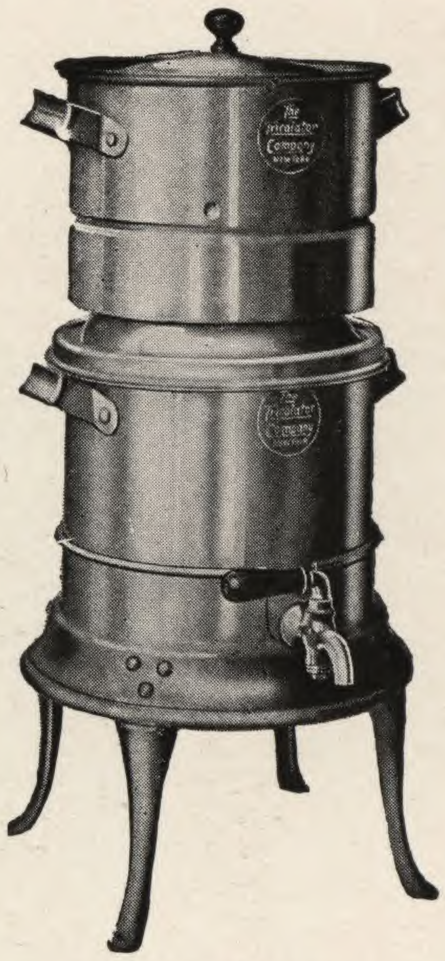


URN TRICOLATOR

The Urn-size Tricolator rests on top of the coffee urn when brewing coffee, and takes the place of the old-fashioned never-can-be-cleaned muslin bag. Is made of aluminum, and can be easily and thoroughly cleaned.

An aluminum collar or reducing ring to adjust Tricolators to urns is furnished up to 17½ inches without extra cost. A very fine grade of filter paper is used. When ordering, give the liquid capacity of your urn, together with the full outside diameter across the top of urn.

No.	Capacity	No.	Capacity
M-3	1 to 3 gal.	**M-6**	2 to 8 gal.
M-4	1 to 4 gal.	**M-7**	3 to 12 gal.
M-5	2 to 6 gal.		



Complete TRICOLATOR URNS

1 gal. to 10 gal.

Of Refined Aluminum. Have no complicated parts to get out of order; no bags to scrub or corroded iron ring to replace; no coffee-maker's excuse that "something upset their efforts"; coffee touches only our refined aluminum and silky Tricolator Filter; nothing detracts from the flavor and it stays sweet for hours.

THEY MAKE THE COFFEE UNIFORM EVERY TIME AND THOROUGHLY ENJOYABLE

To Use: — Measure and place just the amount of water you require in the server (lower part having the faucet) and bring the water to a boil.

THE TRICOLATOR (filter part) is fitted on the server over the boiling water, you having previously placed a filter and the measured quantity of coffee in the Tricolator. Transfer at your convenience enough water from the quantity boiled, to fill the upper space left in the Tricolator. As it filters through, it is finished coffee, ready to serve.

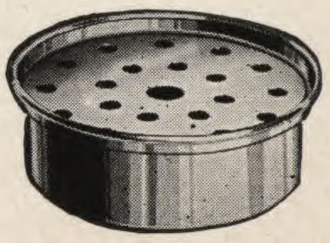
SANITARY — SAFE — PRACTICAL FOR HOTELS

Maximum coffee-making capacity of Tricolator Urns — 1 gal., 2, 3, 5, and 6 gals.

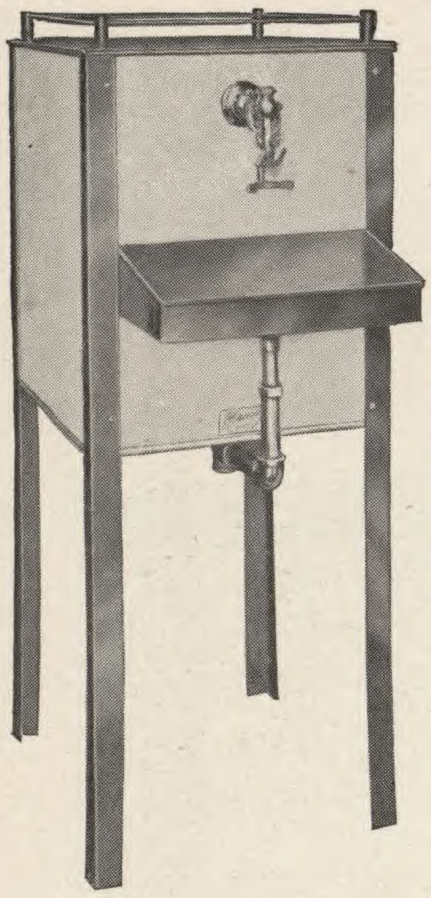


Linen Coffee Bags
Sizes 3 to 20 gallons

Urns of Larger Capacity Made to Order

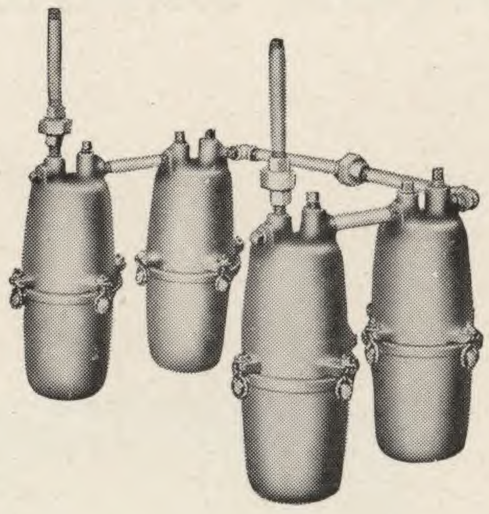


Drip Cup
To fit 5-in. hole



2-BJ is a two-unit cooler, finished in porcelain and nickel; made without side trays for space conservation. These two-unit models furnish an ample supply of ideal cold water for the smaller place.

Dimensions: 17x17x20 in. deep with 22-in. legs. Holds 50 lbs. ice.



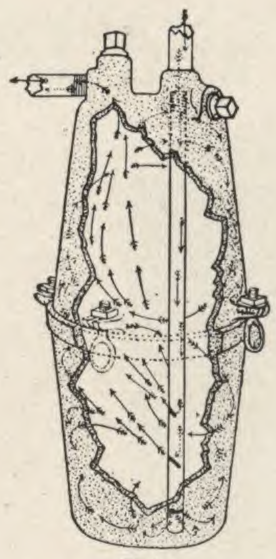


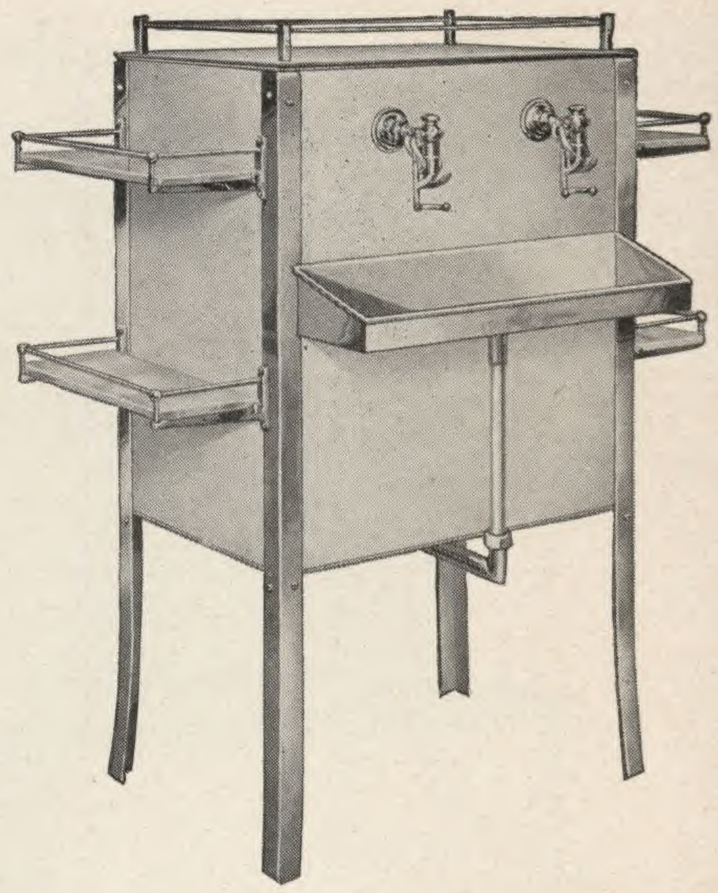
Fig 1
The FRANTZ Unit
Ten inches high. Six inches in diameter at center

WATER COOLERS

The exclusive water coolers shown on this page embody a greatly improved, scientific method of cooling water through a series of units instead of coils. Through this efficient cooling principle, these coolers render a **greater service** at **reduced cost** obtained by coils.

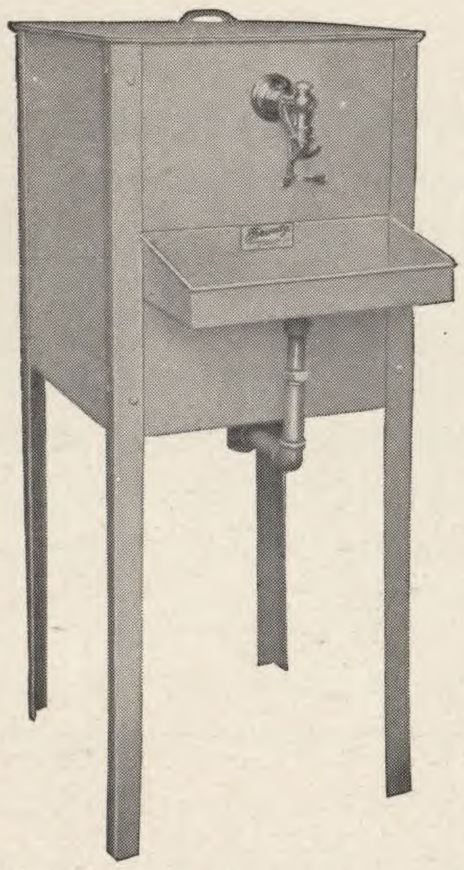
These units hold approximately two quarts of water, and are made out of gray iron, then porcelained inside and outside to make them absolutely sanitary and rust proof. They are so constructed that as the water passes through them it is broken up into small particles, instantly cooled, and agitated as it passes through each one. By this efficient cooling process more water is cooled with less ice than by means of coils used in other make coolers.

The cabinets are constructed of heavy galvanized sheet iron, reenforced and thoroughly insulated with solid sheets of pure corkboard lined with ruberoid. Panels of white porcelain on **Armco** steel, German silver trimmings and nickel legs. The most modern, German silver, automatic, filglass push faucets are used on all models shown. Each unit equal to forty feet of coil.



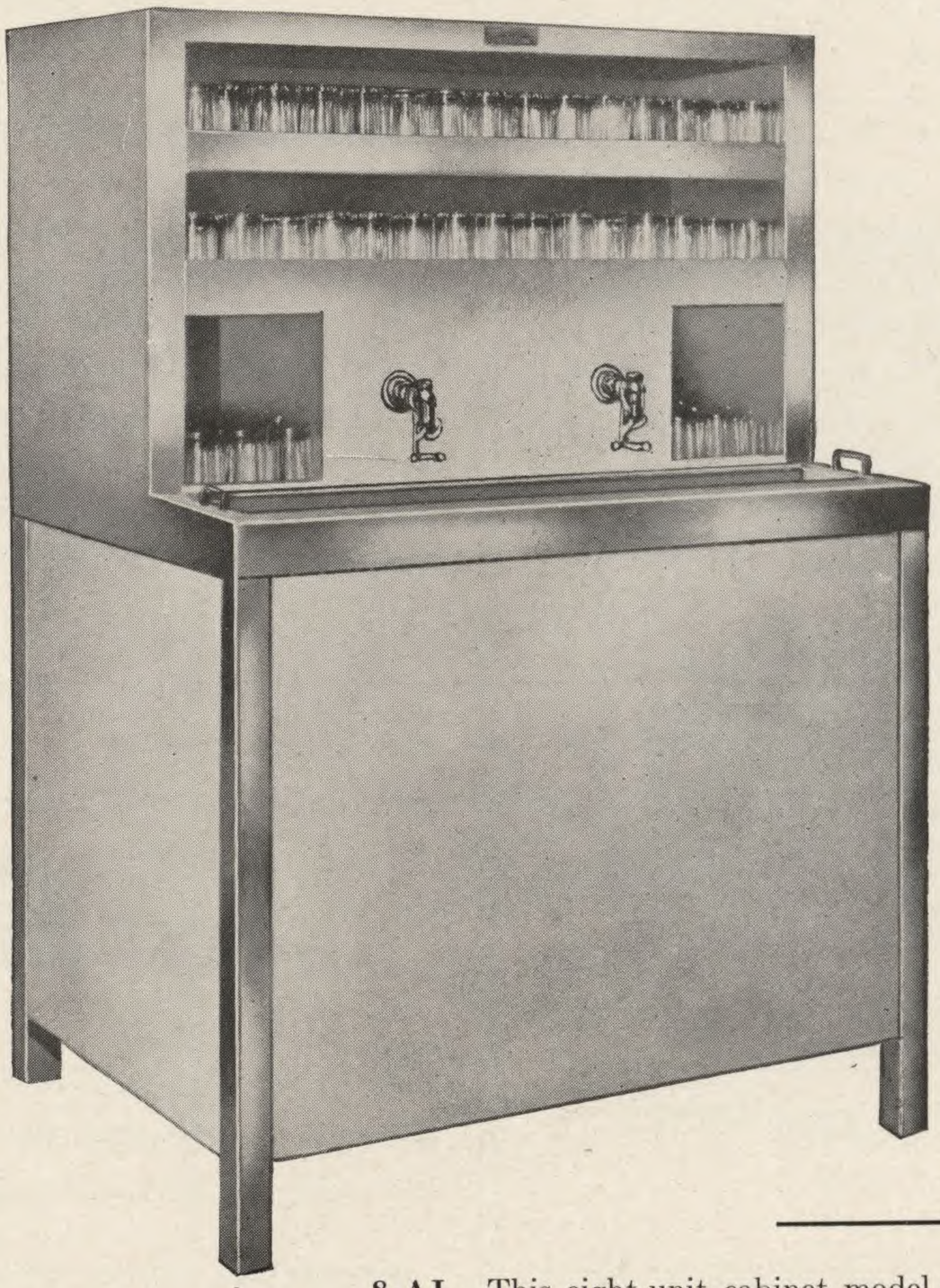
4-AJ is a four-unit cooler finished in porcelain and nickel that takes care of the average size restaurant or cafeteria in a very satisfactory way. For Service, Economy and Appearance it is incomparably a superior, better water cooler every restaurant needs and should have.

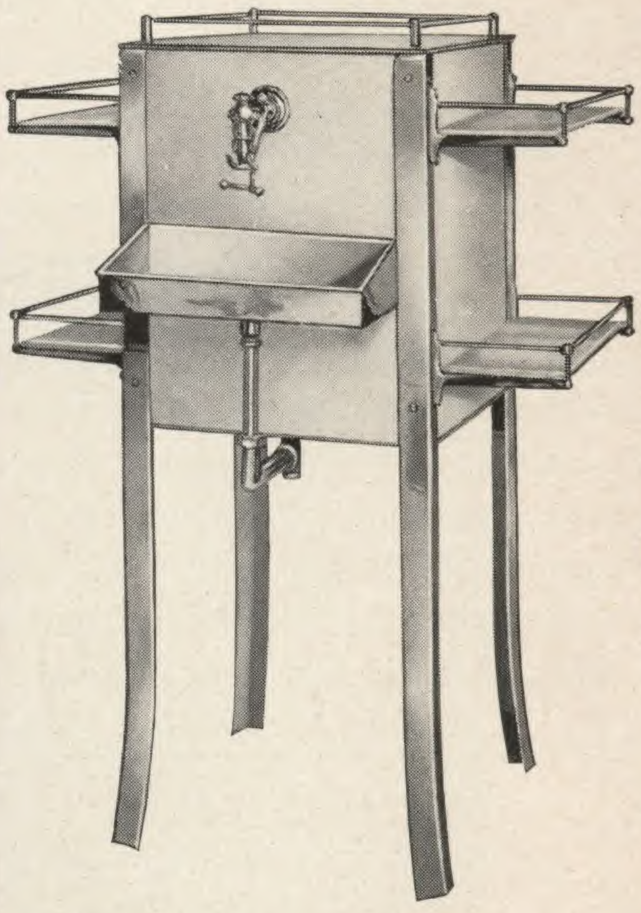
Dimensions Overall: 25x39x26 in. with 18-in. legs. Holds 75 lbs. ice.



2-DJ is a two-unit cooler finished in a beautiful shade of French Gray instead of in porcelain and nickel. It is very neat in appearance and for service and economy it is equal to the higher priced two-unit models.

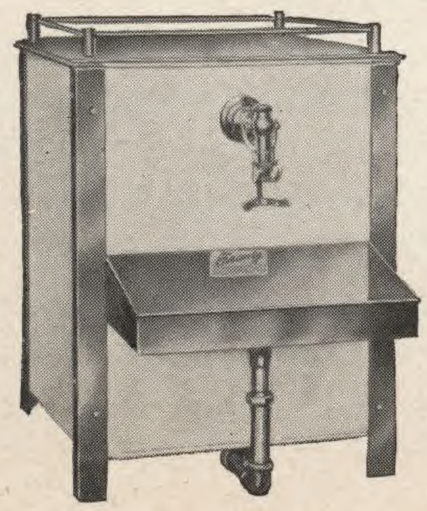
Dimensions: 17x17x20 in. deep with 22-in. legs. Holds 50 lbs. ice.





2-AJ is a two-unit cooler equipped with four side trays neatly arranged and is so complete that it meets every requirement for the smaller restaurant or cafeteria. The cooling volume of these two-unit models with little ice is much greater than that of many other make coolers considerably larger in size.

Dimensions Overall: 17x32x20 in. with 22-in. legs. Holds 50 lbs. ice.



2-CJ is a two-unit cooler finished in porcelain and nickel made with 6-in. legs for counter use.

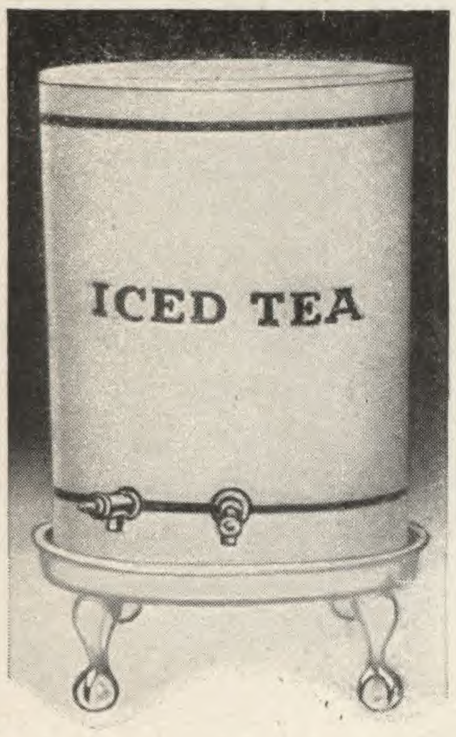
Dimensions: 17x17x 20 in. with 6-in. legs. Holds 50 lbs. ice.

8-AJ. This eight-unit cabinet model will furnish an unlimited supply of ideal cold water as required in large dining rooms where many people are served, in a short time.

Ample provision is made for the storing of empty glasses by three shelves 12x32 in. The top part and shelves are made from highly polished, durable nickel silver. The bottom part is in porcelain with nickeled legs.

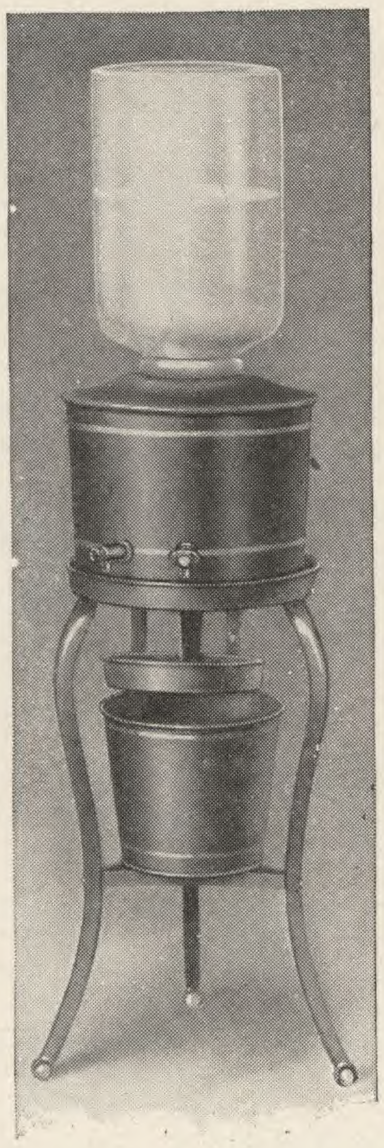
Dimensions Overall: 61 in. high, 34 in. wide, 27 in. deep. Holds 200 lbs. ice.

Coffee, Tea and Water Coolers



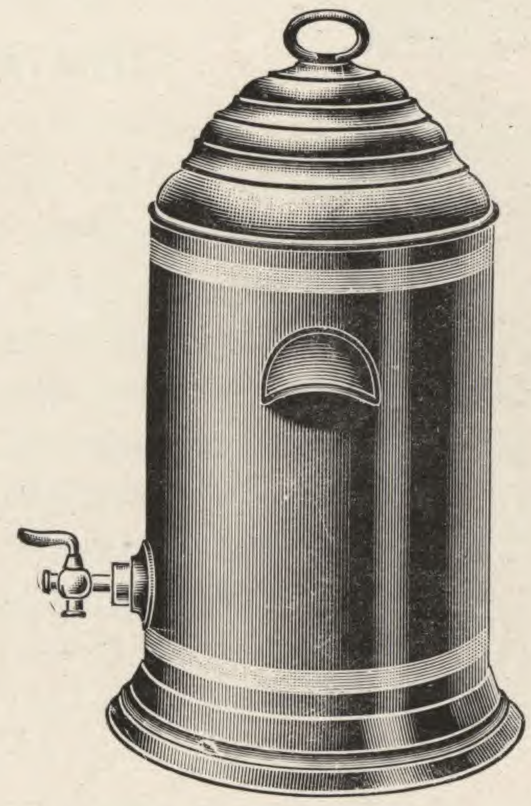
Fibre Iced Tea Cooler

F-1 1-gal. capacity.....
F-2 3-gal. capacity.....
F-3 5-gal. capacity.....



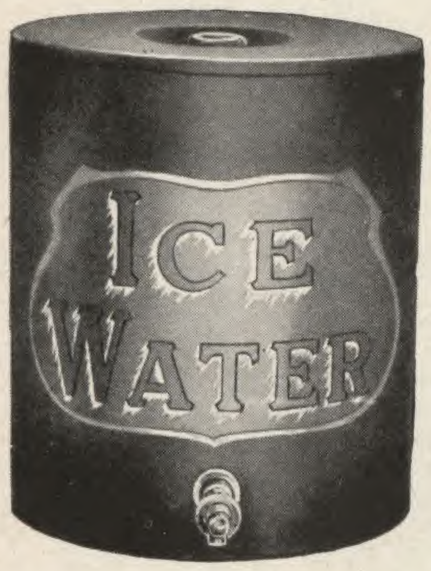
20th Century Bottle Water Cooler

F-500
Complete with 5-gal. glass bottle



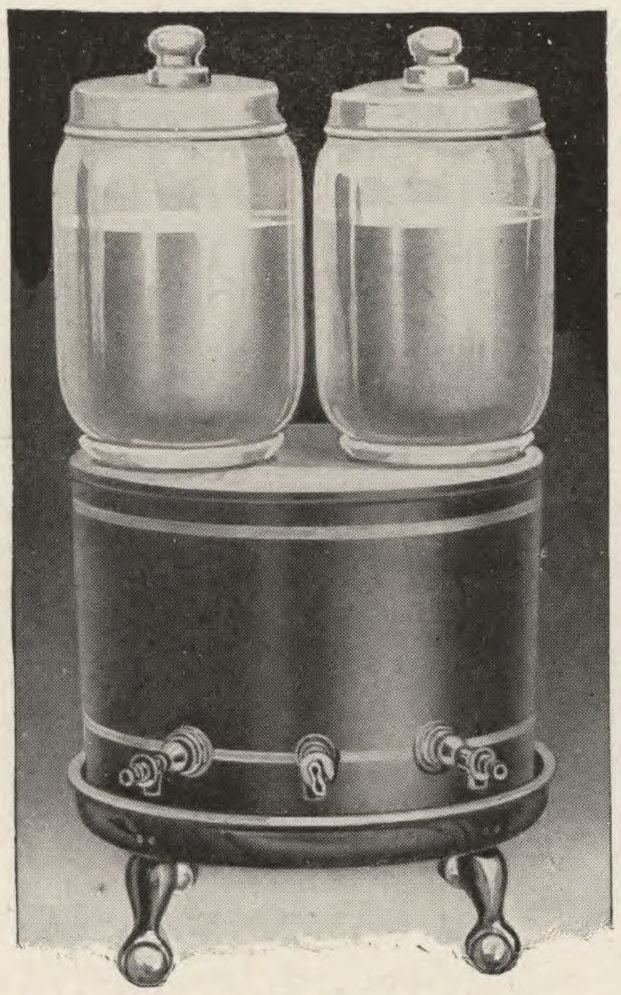
Oak Japanned Water Cooler

F- 5 5-gal. capacity.....
F- 6 6-gal. capacity.....
F- 8 8-gal. capacity.....
F-10 10-gal. capacity.....



Fibre Ice Water Cooler

F- 4 3-gal. capacity.....
F- 5 4-gal. capacity.....
F- 8 6-gal. capacity.....
F-10 7-gal. capacity.....



Combination Iced Tea and Coffee Cooler

F-214 2-gal. capacity.....
F-214 3-gal. capacity.....

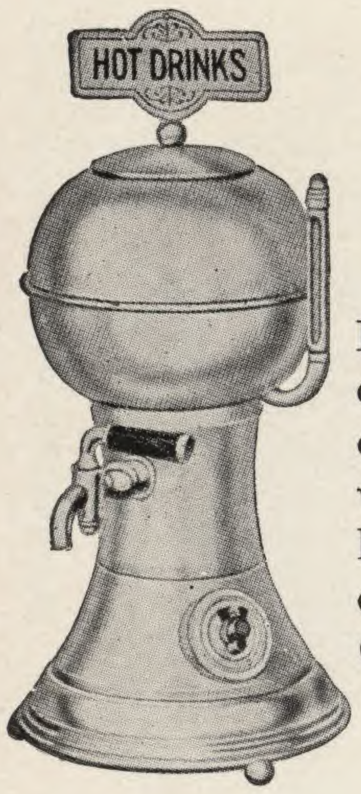


Automatic Faucet Type Cooler

F-2 2-gal. capacity.....

For Prices, See Special Price List

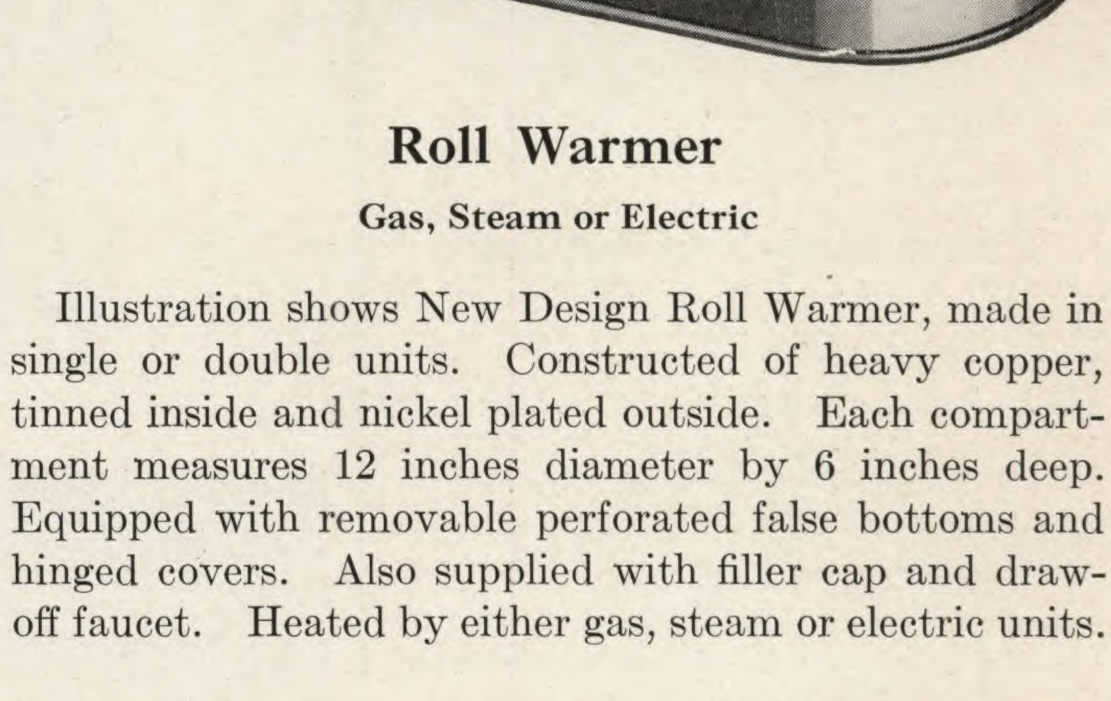
Water Heater, Fudge and Roll Warmers, Egg Boiler



Hot Water Heater

Electric

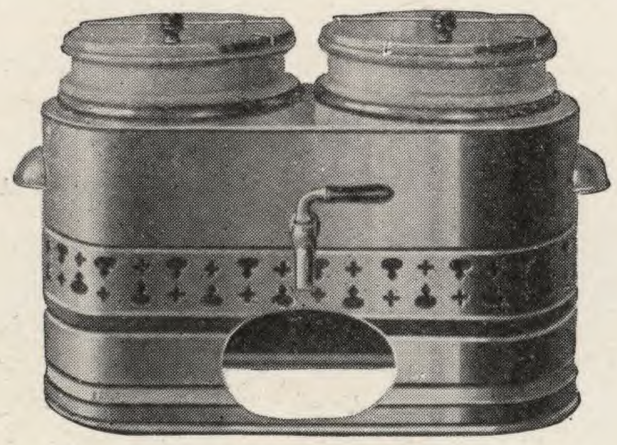
Illustration shows Electric Water Heater, used for heating limited quantity of hot water. Constructed of heavy gauge non-corroding and water-resisting metal throughout, heavily nickel plated. Equipped with electric unit and two-way switch. Capacity 11 pints.



Roll Warmer

Gas, Steam or Electric

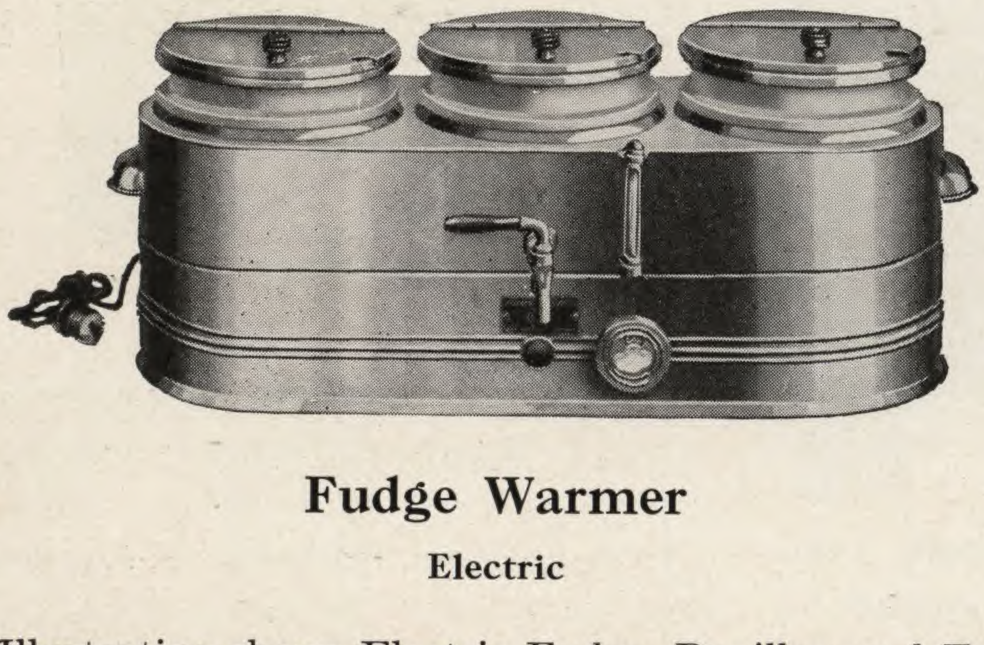
Illustration shows New Design Roll Warmer, made in single or double units. Constructed of heavy copper, tinned inside and nickel plated outside. Each compartment measures 12 inches diameter by 6 inches deep. Equipped with removable perforated false bottoms and hinged covers. Also supplied with filler cap and draw-off faucet. Heated by either gas, steam or electric units.



Fudge Warmer

Gas

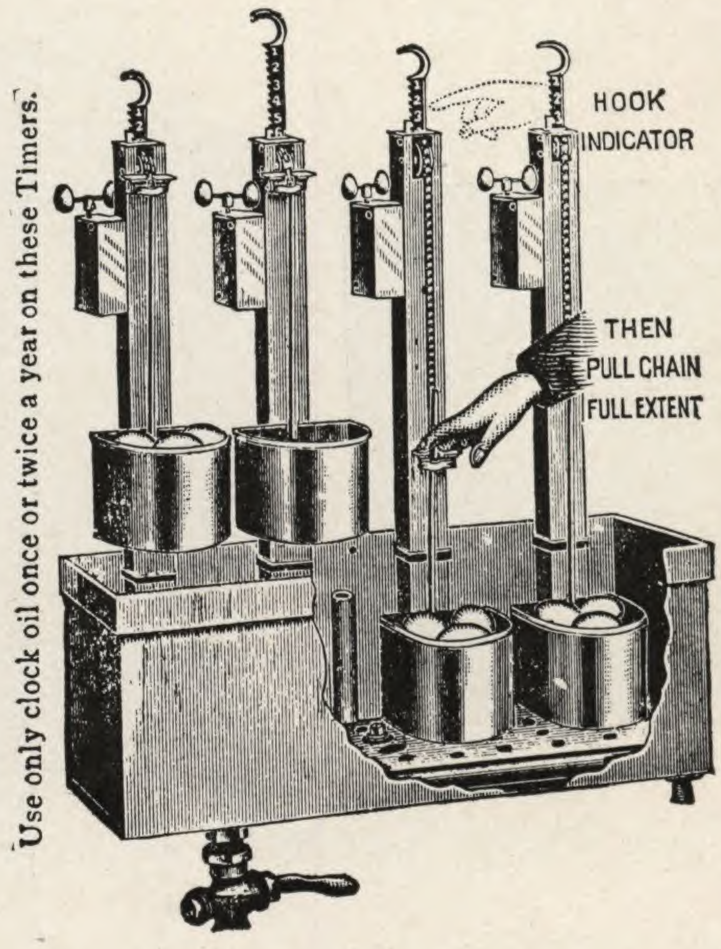
Illustration shows Gas Fudge, Bouillon and Food Warmer. Made of extra heavy copper, tinned inside and heavily nickel plated outside. Contains two two-quart vitrified stone jars and removable sanitary covers. These fudge warmers made in one-, two- and three-jar sizes.



Fudge Warmer

Electric

Illustration shows Electric Fudge, Bouillon and Food Warmer, same construction as above warmer. Equipped with electric unit for heating and furnished with ruby indicator and two-way switch.

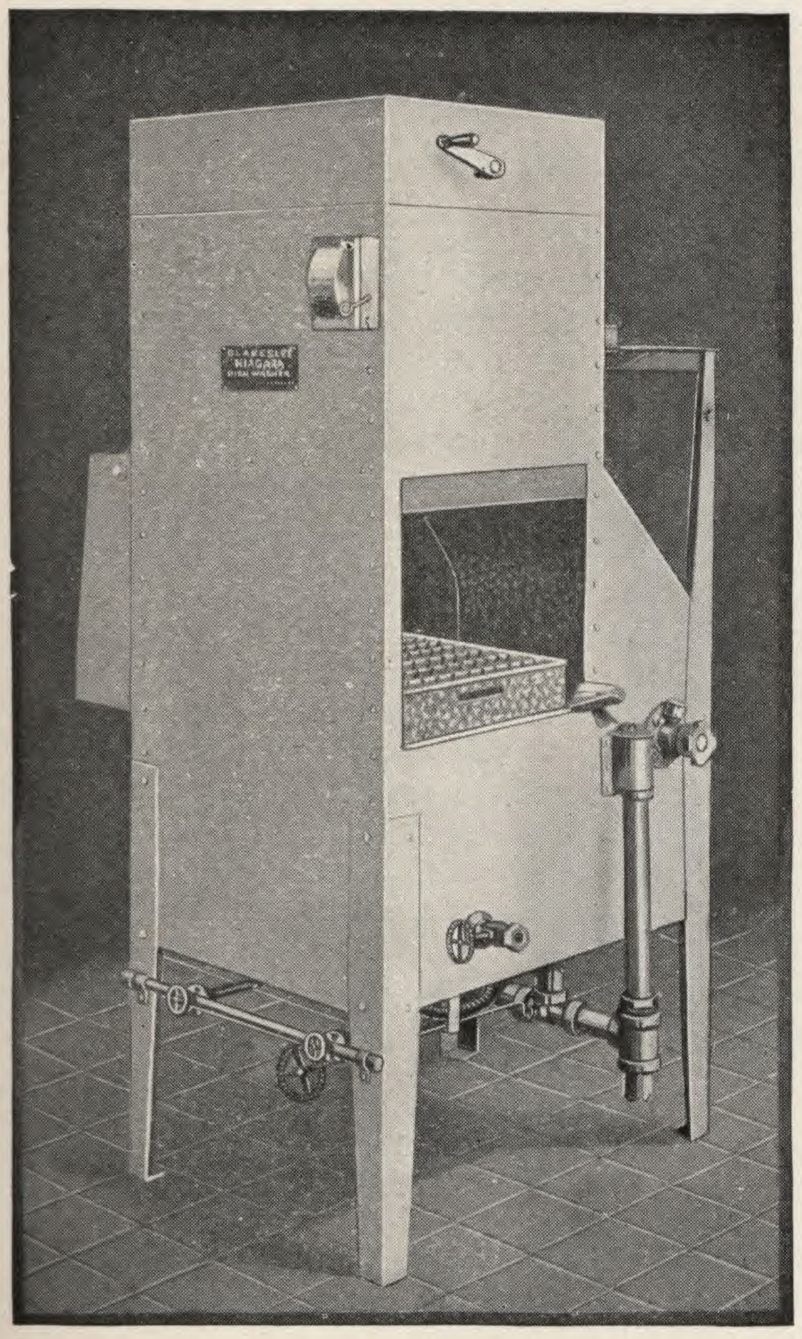


Egg Boiler

Gas, Steam or Electric

Illustration shows Automatic Egg Boiler. Furnished with as many individual timers as desired. Can also be equipped with egg poachers. Water in tank can be heated by either gas, electricity or steam.

Blakeslee Niagara Dish Washers



The Niagara Washing Principle Eliminates All Complicated Parts

Simplicity of construction, ease of operation, and quality of work are three of the most important qualifications that a dish-washing machine must have to make its use profitable.

The Blakeslee "Niagara Washing Principle" which is incorporated in all Blakeslee Niagara Dish and Glass Washers is a simple but thorough method of cleaning table ware. It consists of a number of small impellers or paddles mounted on a drive shaft, which force a tremendous volume of water over and on to the dishes. This deluge of water quickly strips all trace of food or grease from all sides of the dishes, including the bottom. Although the Niagara Impellers create an enormous deluge of water, the actual amount of water in the machines is small as compared with the work accomplished.

Maintenance and operating costs are very low, due to the entire absence of complicated parts. There are no high-speed pumps of any kind in Blakeslee Niagara Dish Washers.

Blakeslee No. 30-B Niagara Dish Washer

Capacity, 3,000 pieces per hour

This Blakeslee Niagara Dish Washer is easily adaptable to almost any location in the kitchen or dish pantry, as it only occupies about as much space as an ordinary sink. It is especially suitable for crowded kitchens where a maximum of dishwashing capacity must be obtained from a minimum of floor space. This machine utilizes the open type Niagara water impellers which force hot wash water over the dishes with great force and volume, insuring absolutely clean dishes. The mechanically operated doors permit sturdy construction, ease in operation and the elimination of trouble.

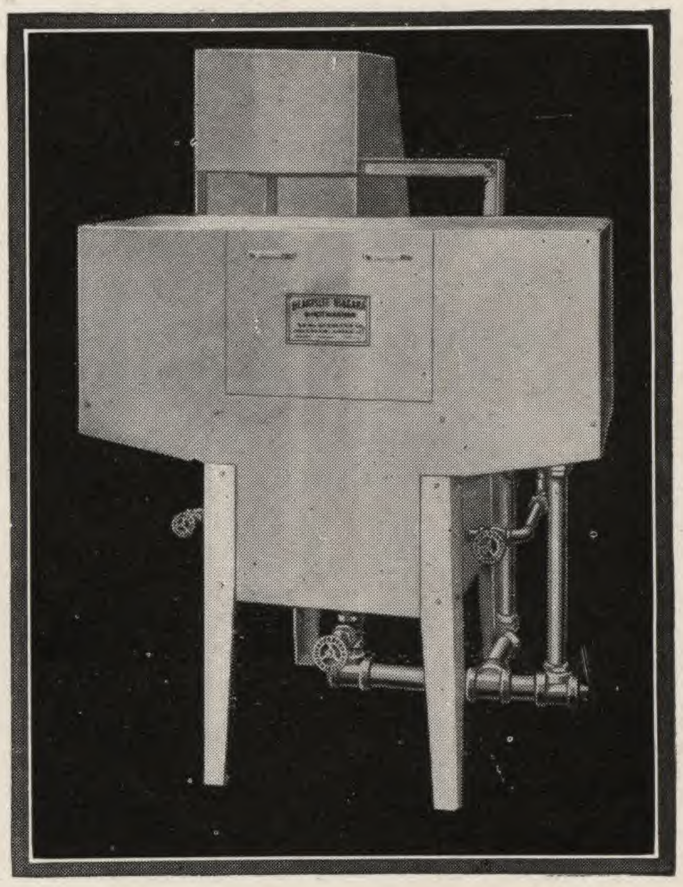
Dishes remain stationary during the washing process. Food particles washed from the dishes are caught on strainers located below the basket line. These strainers are easily removed for cleaning.

Thorough rinsing is essential if sanitarily clean dishes are desired. Rinsing in the 30-B Niagara is absolutely automatic — the dish basket tripping a lever which controls the spray-rinse. As the basket of dishes leaves the machine this rinsing spray covers them from every angle, thus insuring that every trace of wash water is removed. Rinse water does not mix with wash water, the machine being so constructed that only a very small portion of the rinse water is permitted to flow into the wash water — just enough to keep the wash water fresh and at the proper level for efficient work.

Made in galvanized iron or copper as desired.

Blakeslee No. 70-B Niagara Dish Washer

Capacity, 5,500 pieces per hour



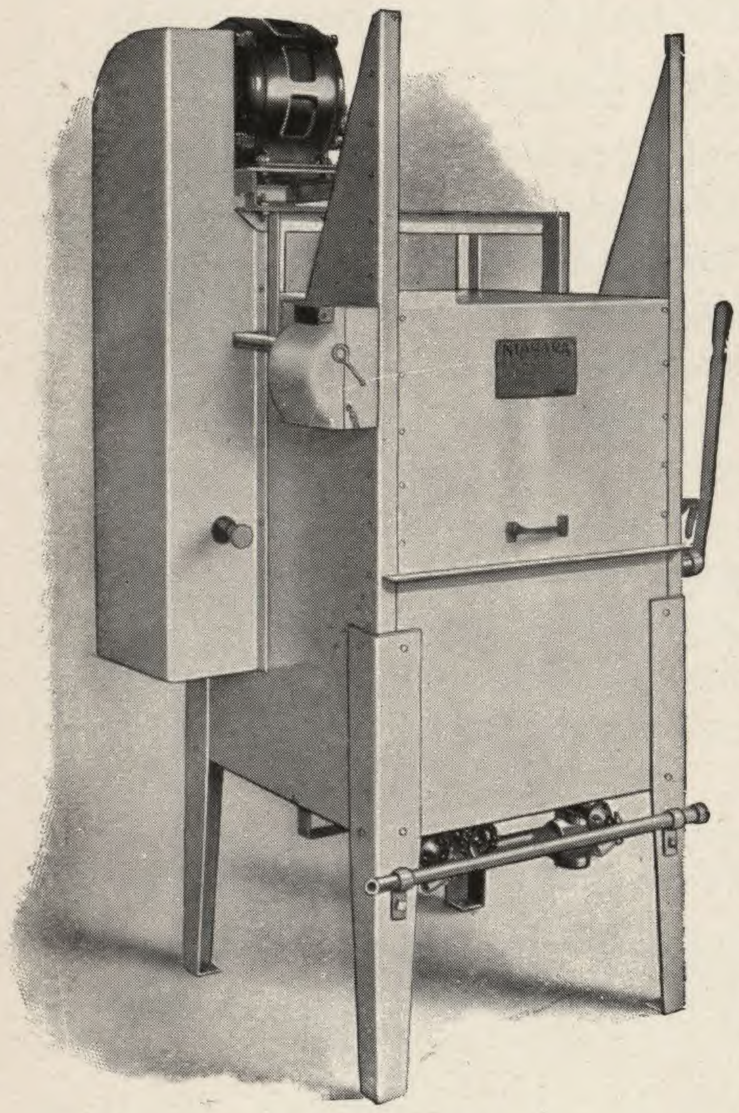
This compact, sturdy machine combines low price with minimum floor space and maximum dish-washing capacity. This machine utilizes the famous Blakeslee Niagara washing principle which is a most efficient and simple process for washing dishes. There are no pumps to clog or get out of order. There is only one moving part in this machine — the paddle shaft which turns in heavy bronze bushings.

The process of washing is very simple. After the basket is packed with dishes it is slid into the machine in front of the wash wheel where it receives a deluge of water thrown down, upon, and through the dishes. This flood of water quickly strips all traces of food or grease from the dishes — there is practically no chance of food or grease remaining on dishes after being washed in a Blakeslee Niagara. As the basket passes out it trips an automatic spray which thoroughly rinses the dishes. The spray is absolutely automatic, and all opening and shutting of valves by hand is eliminated.

Made in either galvanized iron or copper, as desired.

Blakeslee Niagara Dish Washers — Continued

Blakeslee No. 25-B Niagara Dish Washer



Embodied in this simple, compact machine is the same "Niagara Washing Principle" that has made Blakeslee Niagara Dish Washers the standard by which dish washers are judged. The 25-B Niagara has remarkable dish-washing capacity for the floor space occupied, and will wash and rinse dishes sanitarily clean.

The operation of the machine is very simple, as there are no pumps, gears, or other complicated parts to get out of order. The dishes are placed in baskets which are slid into the machine, the door is dropped with a touch of the hand, the safety electric switch turned on, and while another basket is being packed the basket of dishes in the machine is being washed absolutely clean. This washing is accomplished by means of our Niagara water paddles which create a "Niagara-like" deluge that quickly strips all grease and food from the dishes.

The rinsing is thorough and is accomplished by means of a traveling spray operated by lever located on the right-hand side of machine. The moving of this lever backward and forward throws a curtain of boiling water down on to the dishes, striking them from all sides, which insures all traces of the wash water being removed.

Motor is mounted on top of machine, out of the way, and is running only while dishes are being washed. Note the convenient location of the Square D safety switch; no danger of operator getting a shock or short-circuiting the line.

Like all other Blakeslee-Built Kitchen Labor Savers our 25-B Niagara is mechanically very simple, there being only two bearings used, and they are bronze, located above the water level, and are lubricated from the outside by compression grease cups.

Machine is furnished with steam, water, sewer and gas connections. Standard finish is gray enamel, made in galvanized iron or copper.

Blakeslee Automatic Self-Feed Niagara Dish Washers

(Basket Type)

Made in two sizes: 80-B, 8,000 pieces per hour; 50-B, 4,000 pieces per hour.

The many labor-saving features and automatic operation of this type Niagara Dish Washer make them adaptable to busy dish-washing departments where large capacity machines are needed. The process of washing is very simple, as there are no doors to be raised or lowered and no valves to open and close by hand. The dishes are quickly placed in baskets, which are lined with wood partitions, so that there is no chance of the dishes rubbing together or chipping.

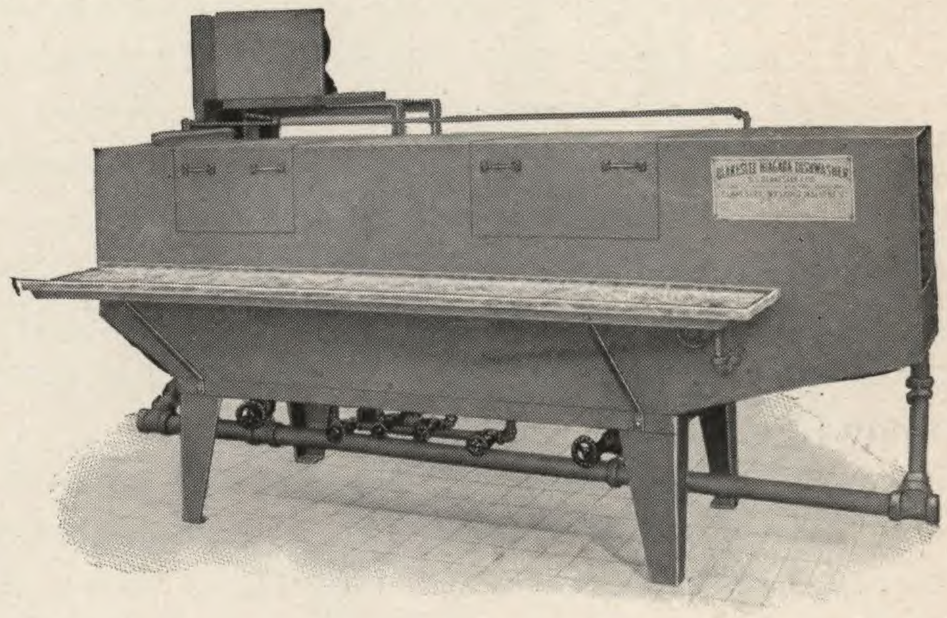
When the basket is filled the operator starts it into the end of the machine, a link belt catches the bottom of the basket, passes it along and stops it directly in front of the wash paddles which throw a great mass of hot wash water down on to and between the dishes. This basket remains under this deluge of wash water while the operator is packing another basket.

When the belt catches the second basket and passes it in front of the wash paddles, it automatically pushes the first basket forward, stopping it midway between the wash and rinse paddles, so as to drain before being rinsed. After the third basket is packed, it is conveyed along in front of the washing paddles, pushing the second basket into the draining section, and the first basket in front of the rinse paddles, where a strong current of clean, hot water removes all trace of the wash water.

The operator now has the fourth basket ready, and as it is conveyed along to the wash wheel by the belt, all the preceding baskets are moved along. As the first basket passes out of the machine it automatically receives a final spray-rinse of hot water, fresh from the pipes, as an additional sterilizing rinse. An important feature of these machines is that the rinse water does not mix with wash water — washing solution can be kept at proper strength for efficient washing.

The baskets are very strong, made of heavy galvanized flat iron, spot-welded, with heavy maple linings to separate and protect the dishes. These wood linings can be readily replaced when renewals are necessary.

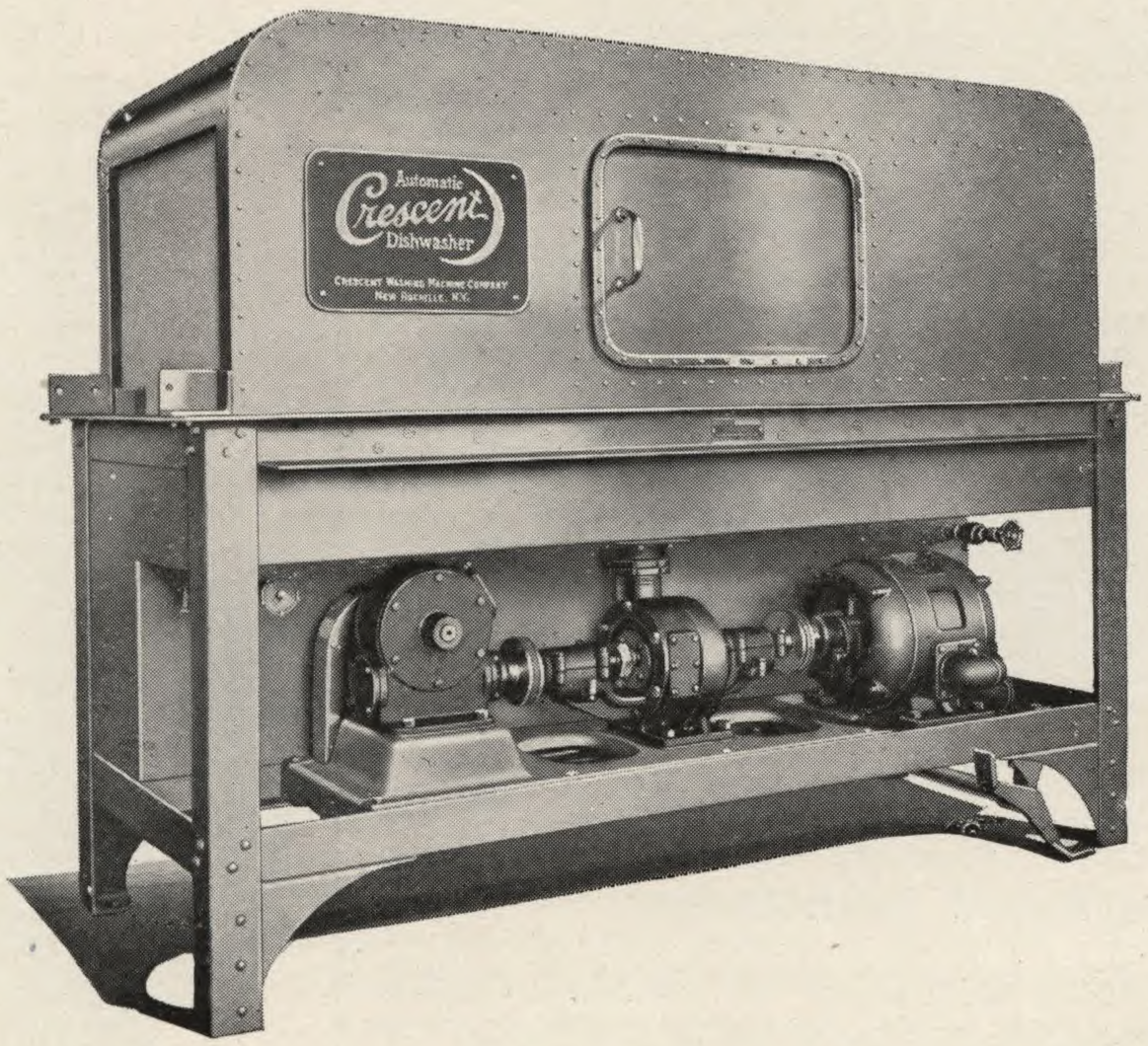
Each machine is equipped with galvanized iron return slide for returning the empty baskets from the discharge end to the scrap table. Steam, water, sewer and gas connections are also furnished. Machine is built of heavy No. 12 gauge galvanized iron, with ¼-inch steel bottom plates, mounted on heavy galvanized iron and structural steel frame. Also made in copper. Top and front of these machines are so constructed as to be easily removed for cleaning.



Capacities, Basket Equipment, Etc.

Number of Machine	Capacity	Basket Equipment	Motor	Floor Space	Crated Shipping Weight
No. 25-B Niagara	2,000	3 dish, 1 silver	½ h.p.	25 x 30 inches	415 lbs.
No. 30-B Niagara	3,000	4 dish, 1 silver	¾ h.p.	32 x 32 inches	650 lbs.
No. 50-B Niagara	4,000	7 dish, 1 silver	¾ h.p.	26¾ x 79½ inches	1,150 lbs.
No. 70-B Niagara	5,500	5 dish, 1 silver	1 h.p.	30½ x 46 inches	630 lbs.
No. 80-B Niagara	8,000	7 dish, 1 silver	1½ h.p.	30¾ x 103 inches	1,360 lbs.

CRESCENT ELECTRIC DISHWASHERS



Capacity: 10,000 pieces per hour

Motor: 3 horsepower

Shipping Weight: 1900 pounds

Length: 6 feet 3⅜ inches

Width: 31⅞ inches

Height: 4 feet 9 inches

CRESCENT MODEL "DD" AUTOMATIC DISHWASHER

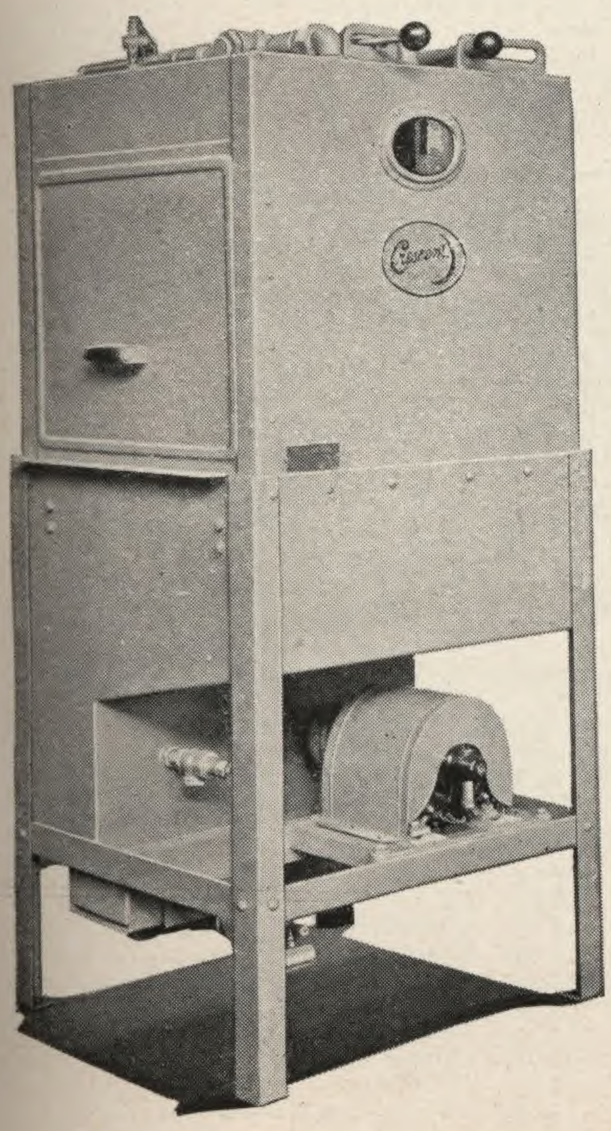
Cleans 10,000 pieces per hour

The "DD" is an automatic "rack-conveyor" type dishwasher only 6 feet long. The racks of dishes are *carried* through the machine *on a chain conveyor* and are washed and rinsed automatically.

This automatic feature, combined with the use of racks and with the rapid action of the Crescent Double Revolving Wash gives this machine its surprising capacity.

We recommend the "DD" for Hotels, Restaurants and Institutions serving 1000 persons per meal.

Furnished in Galvanized Iron, Copper or Monel Metal. Complete with motor, steam injector (or gas burners when specified) and 12 racks.



Capacity: 4,000 pieces per hour

Motor: ½ horsepower

Shipping Weight: 610 pounds

Length: 31 5/16 inches

Width: 25 3/16 inches

Height: 5 feet 7/16 inches

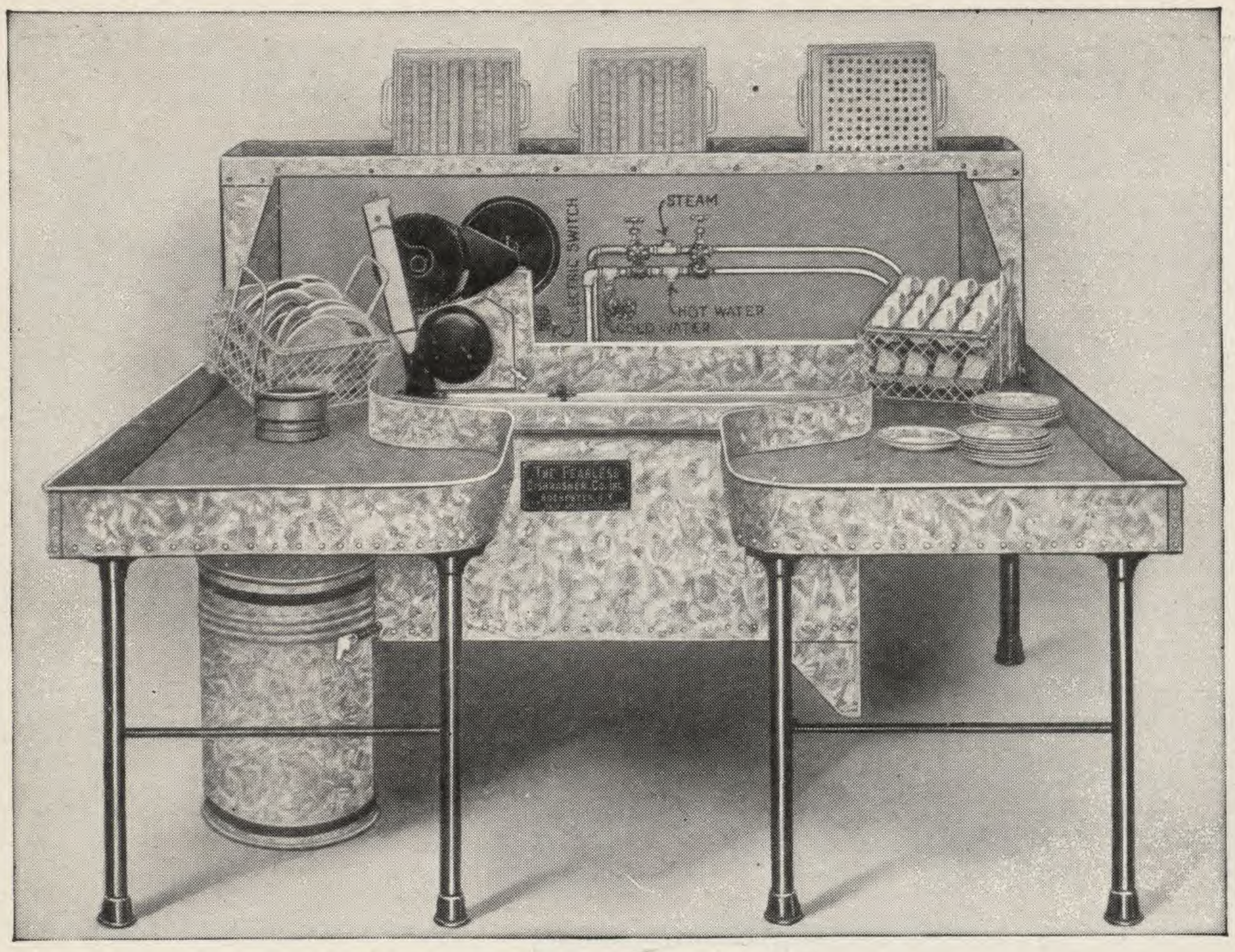
CRESCENT MODEL "AA" DISHWASHER

Cleans 4,000 pieces per hour

The Model "AA" is the most popular of all the Crescent models. No machine regardless of price and size is built more sturdily. Thousands of Hotels, Restaurants, Hospitals, etc., serving between 200 and 400 persons at one meal have used it for years.

In spite of its speed the machine has the utmost simplicity of operation. It can do two or three men's work with the aid of an ordinary kitchen girl.

Furnished in Galvanized Iron, Copper or Monel Metal. Complete with motor, steam injector, gas burners and 6 racks.



B V Fearless Rapid Dishwasher

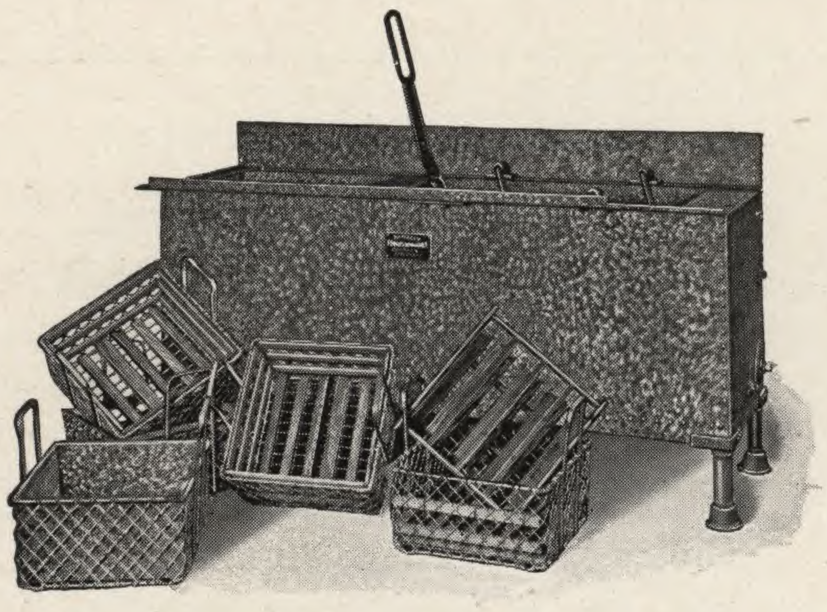
The B V Fearless Rapid Dishwasher is a two-tank variable speed machine operated by electric power. The tank is made of highest quality soft iron, galvanized. The workmanship throughout is high grade and the materials are as good as money can buy. Approximately seventy-five barrels of water are forced through the basket of dishes every minute in the B V Rapid Dishwasher.

Steam-tight cover for rinsing tank can be furnished if required for sterilizing.

Features: Variable speed which produces a strong wave action with each reciprocation; Improved belt tightening device which is easily adjusted; Motor switch conveniently located; Hand lever for use when electric current fails; Capacity, 3,000 to 5,000 average size dishes per hour; Right or left hand, as required; Speed, 32 reciprocations per minute; Motor, ⅛ horsepower; Operating cost ½ to 1 cent per hour, varying according to cost of electric current or equivalent to not more than one or two 60-watt electric lamp. *Made in Three Sizes.*

	Floor Space Over All	Height of Tanks	Wash Tank	Rinse Tank	Ship Weight	Ship Weight for Export	Price
No. 1 BV	62 x 30 in.	28½ in.	40 x 18 x 20 in. deep	20 x 18 x 20 in. deep	500 lbs.	550 lbs.	
No. ½ B V	62 x 28 in.	28½ in.	40 x 16 x 20 in. deep	20 x 16 x 20 in. deep	475 lbs.	525 lbs.	
No. 0 B V	50 x 28 in.	27½ in.	33 x 16 x 18 in. deep	15 x 16 x 18 in. deep	400 lbs.	450 lbs.	

Included with each B V Washer: 3 Dish Baskets, 1 Silver Basket and 1 Cup Basket.
Machine does not include tables. Standard 6-foot length Dish Tables.



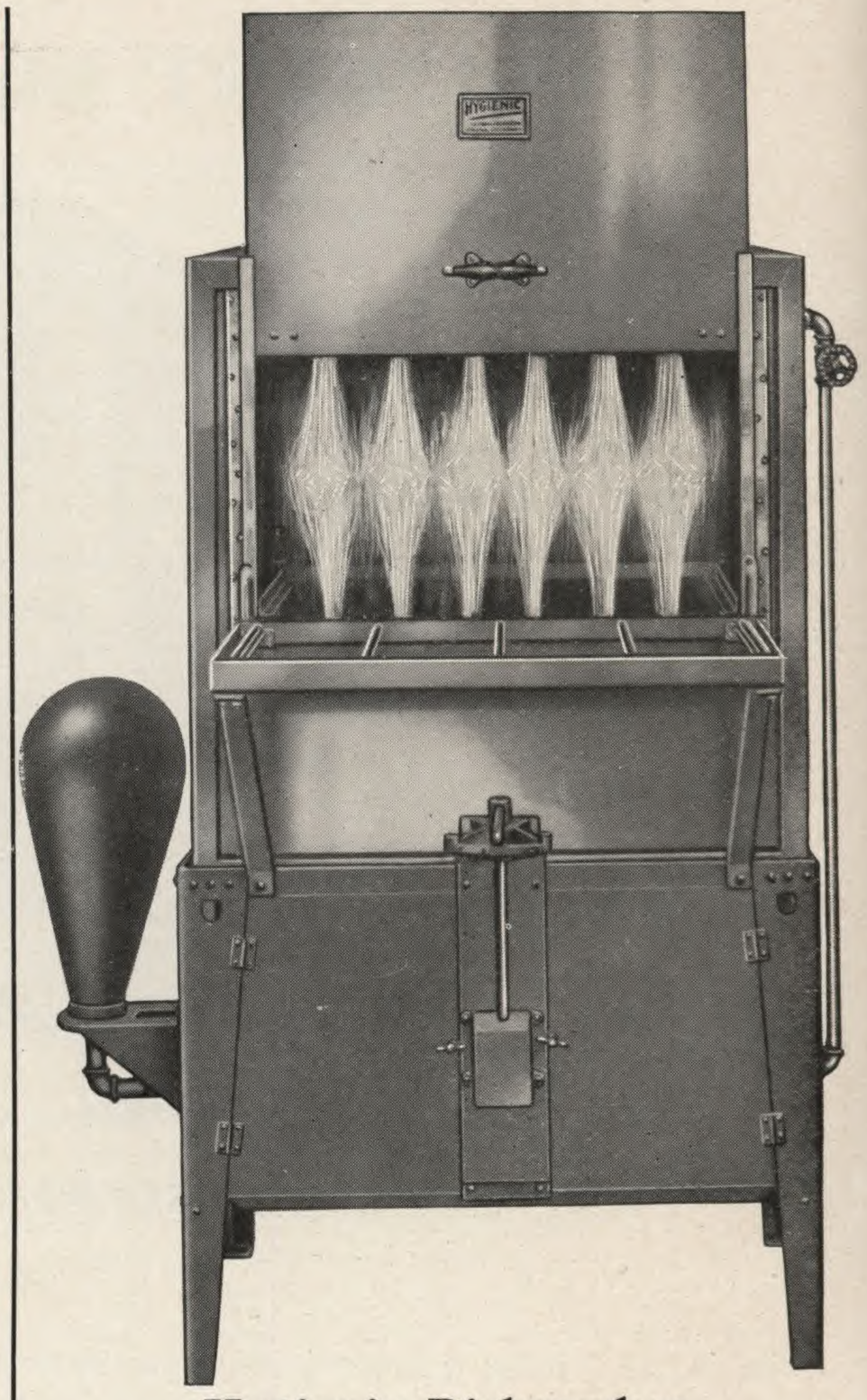
Fearless Hand-Power Dishwasher

The Fearless Hand-power Dishwasher is identical in construction, materials and workmanship with the electric-driven machines, excepting that the motor-driving apparatus and branch piping for water and steam are omitted. This machine is easily operated by the hand lever and equally satisfactory results can be secured as with a power-driven machine, but it requires more hand labor.

Features: Combined drainage and overflow operated by individual lever in each tank. Furnished right or left hand as desired. *Made in Three Sizes.*

	Floor Space Over All	Height of Tanks	Wash Tank	Rinse Tank	Ship Weight	Ship Weight for Export	Price
No. 1	62 x 24½ in.	28½ in.	40 x 18 x 20 in. deep	20 x 18 x 20 in. deep	300 lbs.	350 lbs.	
No. ½	62 x 22½ in.	28½ in.	40 x 16 x 20 in. deep	20 x 16 x 20 in. deep	275 lbs.	325 lbs.	
No. 0	50 x 22½ in.	27½ in.	33 x 16 x 18 in. deep	15 x 16 x 18 in. deep	250 lbs.	300 lbs.	

Included with each Hand-power Washer: 3 Dish Baskets, 1 Silver Basket, 1 Cup Basket.
The above machines can be made of 48-oz. cold rolled copper if desired.



Hygienic Dishwasher

Handles glasses as well as dishes and silver. Large hotels that are already washing dishes by machinery have installed the **Hygienic** to take care of the glasses and silver. Because of the high conductivity of the metal in the baskets, the **Hygienic's** scalding rinse will not crack or craze delicate glassware. Every glass stands alone and does not move.

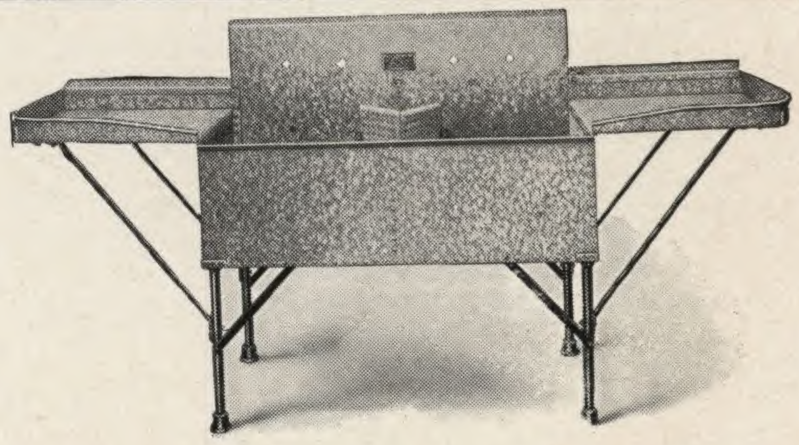
From dirty to clean and sterile in 38 seconds. The **Hygienic** handles a complete basket of tableware every 38 seconds. 30 seconds of soapy wash, 8 seconds of sterilizing rinse. " Bring on those dirty dishes."

Uses only 1½ gallons of fresh hot water per basket. One and one-half gallons of fresh, hot rinse-water is used for each basket — no more, no less. This amount of clear, hot rinse gravitates to the washing chamber and displaces its bulk of greasy surface water, which overflows to the drain. Wash water is automatically replenished.

The water supply is automatic. The water supply is fixed — not left to the judgment of a possibly wasteful operator.

Polishes Silver by simply cleaning it. The galvanic action set up by the contact of silver with the brass and aluminum under caloric pressure puts a real polish on knives, forks and spoons — saving an extra polishing operation.

No bigger than the family refrigerator. The **Hygienic** occupies only 48 in. by 38½ in. floor space. Here, indeed, is " the little machine with the big output."



Thompson's Galvanized Sink

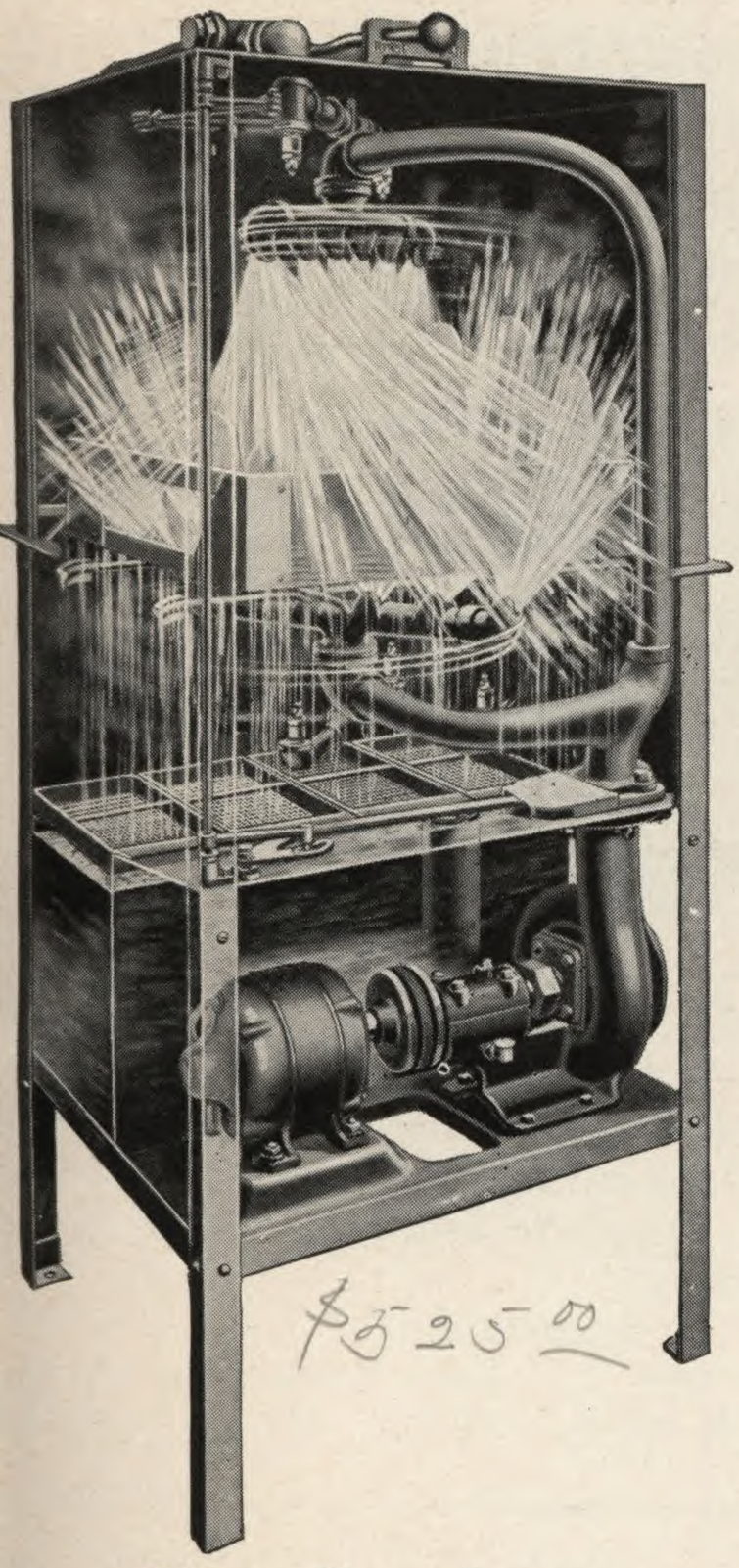
The above sinks made of No. 14-gauge galvanized iron, to have 1½-inch brass outlets and plugs and 1¼-inch black iron legs with adjustable ball feet, 8-inch adjustable corner strainers. Standard height over all 35 inches. Sinks closely riveted and smoothly soldered. Drain boards figured extra.

Length	Width	Depth		Price
12 in.	12 in.	12 in.	(Single Compartment)	
24 in.	12 in.	12 in.	(Double Compartment)	
14 in.	14 in.	12 in.	(Single Compartment)	
28 in.	14 in.	12 in.	(Double Compartment)	
18 in.	18 in.	14 in.	(Single Compartment)	
36 in.	18 in.	14 in.	(Double Compartment)	
24 in.	24 in.	14 in.	(Single Compartment)	
48 in.	24 in.	14 in.	(Double Compartment)	
30 in.	24 in.	14 in.	(Single Compartment)	

Prices on Application

CRESCENT ELECTRIC DISHWASHERS

Used by Hotels, Restaurants and Institutions



Phantom View — Crescent Model " MM " Dishwasher

The dishwashing difficulties of many of the leading hotels, restaurants, tea rooms, etc., have been eliminated by the use of Crescent Electric Dishwashers.

Breakage Impossible

The dishes are stacked in wooden racks to keep them apart. This prevents breakage by reducing individual handling and allows the wash water to reach every dish.

Saves Labor

One girl with a Crescent can do the work of three men — and do it faster and more thoroughly. A Crescent can be used with perfect results by the most ordinary type of kitchen help. A movement of the lever and patented revolving nozzles located above and below shoot torrents of hot soapy water against the dishes from every direction. The wash arms turn round and round about 20 times in the 20 seconds required for thorough cleaning. Thus each and every piece of tableware is washed and rewashed 20 times. This insures positive cleaning of dishes of every size and shape, both inside and out.

After this thorough washing, the dishes are rinsed, and sterilized by a shower of clean, fresh hot water from above and below.

Towel Drying Eliminated

The hot water used in washing and rinsing heats the dishes so that they dry of their own heat a moment after leaving the machine. This not only saves work but towels as well.

The Crescent is Self-Cleaning

The machine is absolutely water-tight. There are no wet floors — no disagreeable odors. It cleans itself automatically while in operation. Furthermore, it is so clear of the floor that it facilitates sweeping and scrubbing, and thus prevents the breeding of vermin

The machines are easy to install and simple to operate. Unskilled female help can be used with perfect results because the work is easy and pleasant.

CRESCENT MODEL " MM " DISHWASHER

Cleans 2,500 pieces per hour

Its unequaled compactness, low price and still lower operating cost make the Model " MM " best suited for use in busy eating places of moderate size — serving between 75 and 200 persons at one meal.

The machine has 3 doors — and like the Model " R " — can be installed in any corner, along any wall where larger machines could not possibly be used. The Model " MM " is built like the " AA " — only smaller.

Capacity: 2,500 pieces per hour

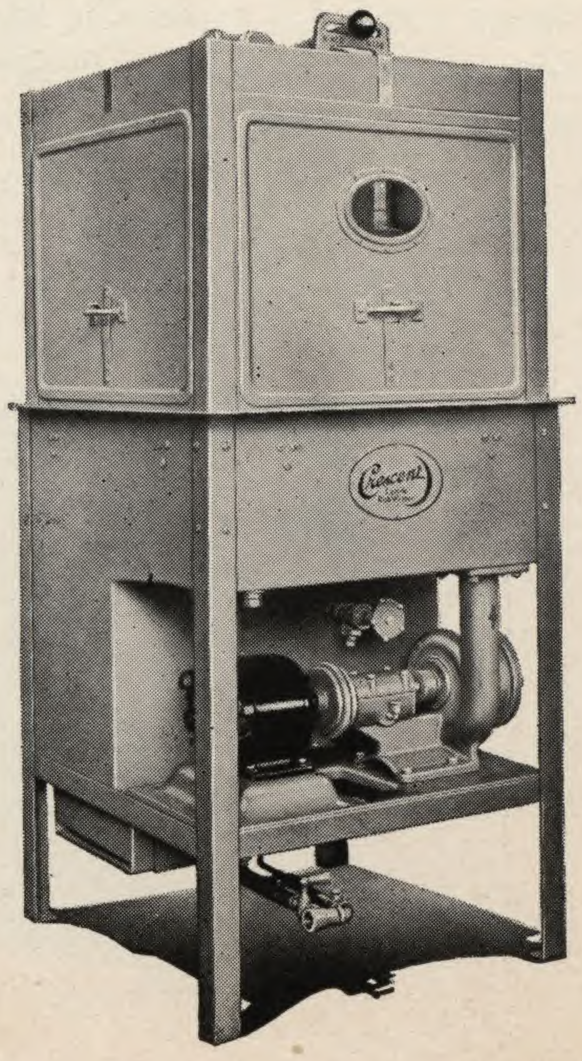
Motor: ¼ horsepower

Shipping Weight: 510 pounds

Length: 28½ inches

Width: 27 inches

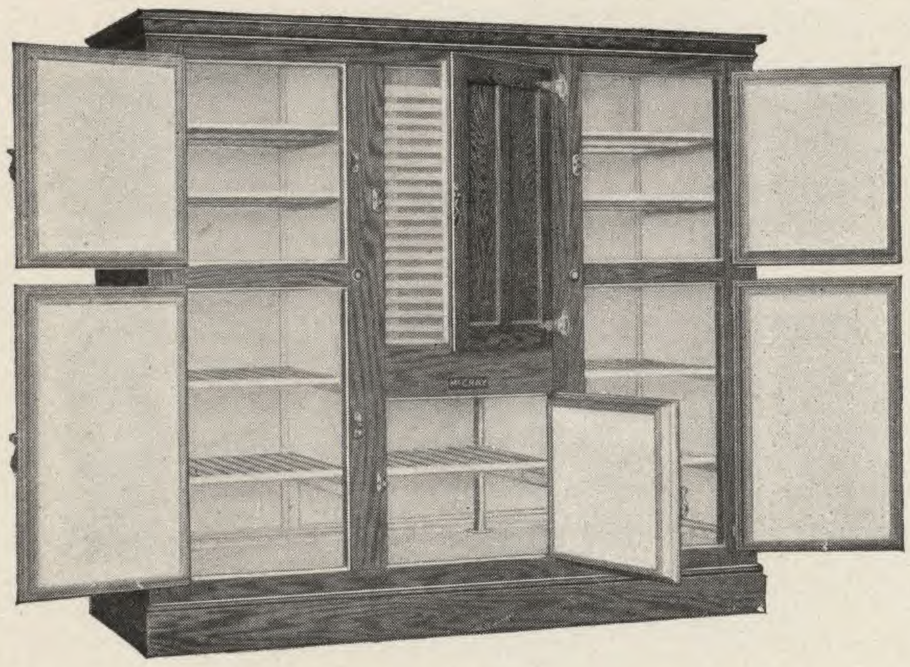
Height: 4 feet 10 inches



Furnished in Galvanized Iron, Copper or Monel Metal. Complete with motor, steam injector, gas burners and 4 racks.

McCray Refrigerators

McCRAY Refrigerators are known to the hotel and restaurant trade as quality refrigerators. They are substantially built, well insulated, built for long service and guaranteed to give satisfaction. They are arranged so they can be cooled by either ice or machine refrigeration.



McCRAY No. 120 REFRIGERATOR

This style refrigerator is especially designed for restaurants and medium-sized hotels, or for use in the pantry or kitchen in the larger hotels as an auxiliary to the large cooler. The exterior is of oak, the interior is of odorless wood, shellacked. The floor is of galvanized sheet steel.

DIMENSIONS

Width	Depth	Height	Shipping Weight	Ice Cap.
6 ft. 1½ in.	2 ft. 5¼ in.	6 ft.	1,160 lb.	360 lb.

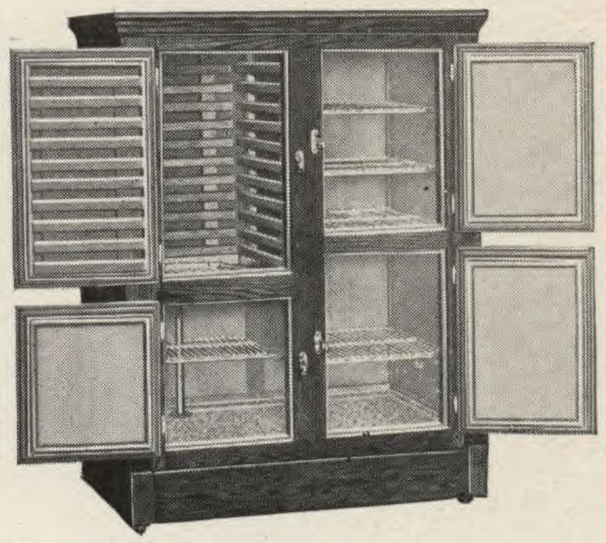
McCRAY No. 525

This short order box is designed for preserving of cut meats, sea foods, game and other foods which require lower temperature than can be developed economically in the average refrigerator. The exterior of this refrigerator is of solid oak, the interior lining is of odorless wood. The drawers are of galvanized iron with oak front. This refrigerator is cooled by means of freezer tanks which are across the back; these are iced from the top. The temperature desired can be regulated by the proportion of ice and salt used.

DIMENSIONS

Width	Depth	Height	Ship. Wgt.
3 ft. 5½ in.	2 ft. 6¾ in.	4 ft. 7 in.	700 lb.





McCRAY No. 75

The generous storage capacity of this refrigerator makes this style desirable for every restaurant or club. The exterior is of solid oak and the interior is of odorless wood, shellacked. It can be iced by either ice or mechanical refrigeration.

DIMENSIONS

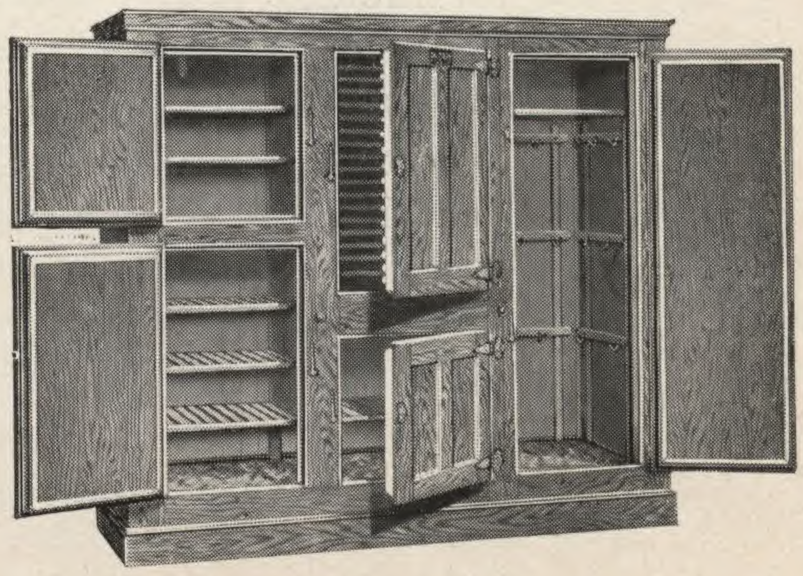
Width	Depth	Height	Shipping Weight	Ice Cap.
4 ft. 8½ in.	2 ft. 3¼ in.	6 ft.	875 lb.	300 lb.

McCRAY No. 1135 COOLER

This style refrigerator is well adapted to hotels and restaurants and it is possible to carry a stock of meat, and there is considerable storage space for butter, eggs, etc. The exterior is of solid oak, and the interior is of odorless wood, shellacked.

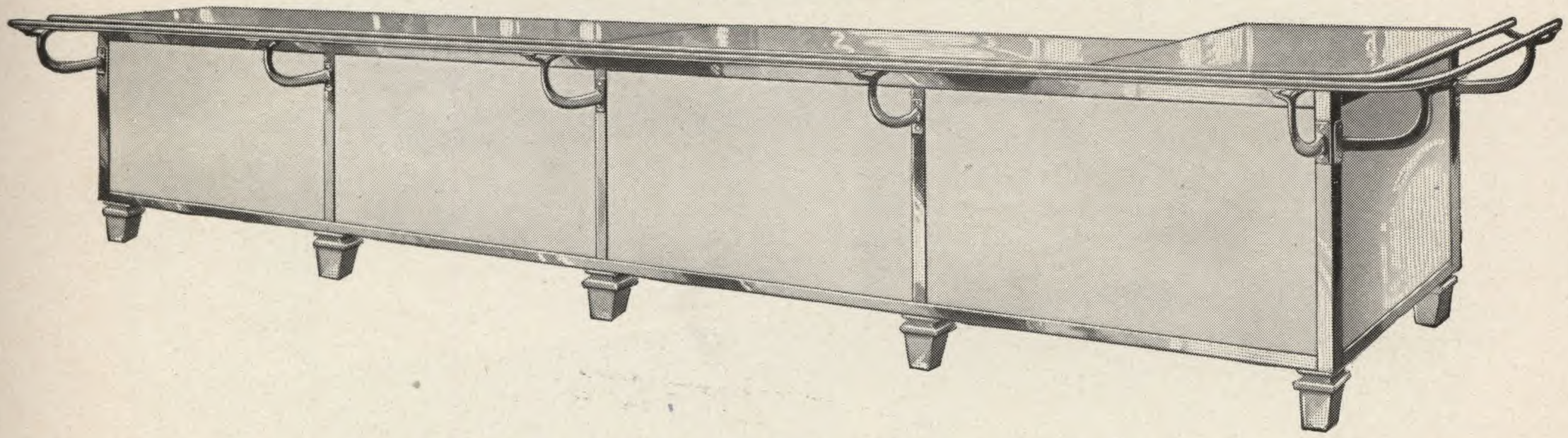
DIMENSIONS

Width	Depth	Height	Shipping Weight	Ice Cap.
7 ft. 9½ in.	2 ft. 10¾ in.	7 ft.	2,025 lb.	665 lb.



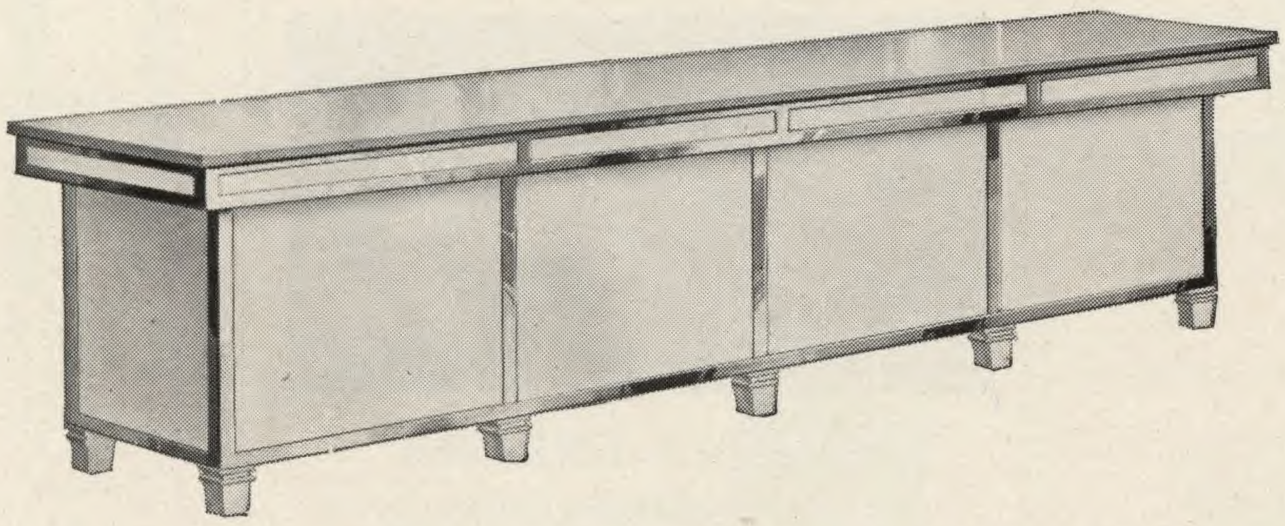
Information and prices on all types of Ice Boxes sent on request.

Cafeteria and Lunch Counters



Cafeteria Counter

Illustration shows Enamel Panel, Nickel Trim Cafeteria Counter. Height 36 inches, width 30 inches — showing two-bar solid nickel silver tray slide rail. Same construction as Lunch Counter. Enamel panels furnished in any color to match general surrounding decorations. Counter tops may be furnished in white or black glass, polished nickel silver or monel metal.

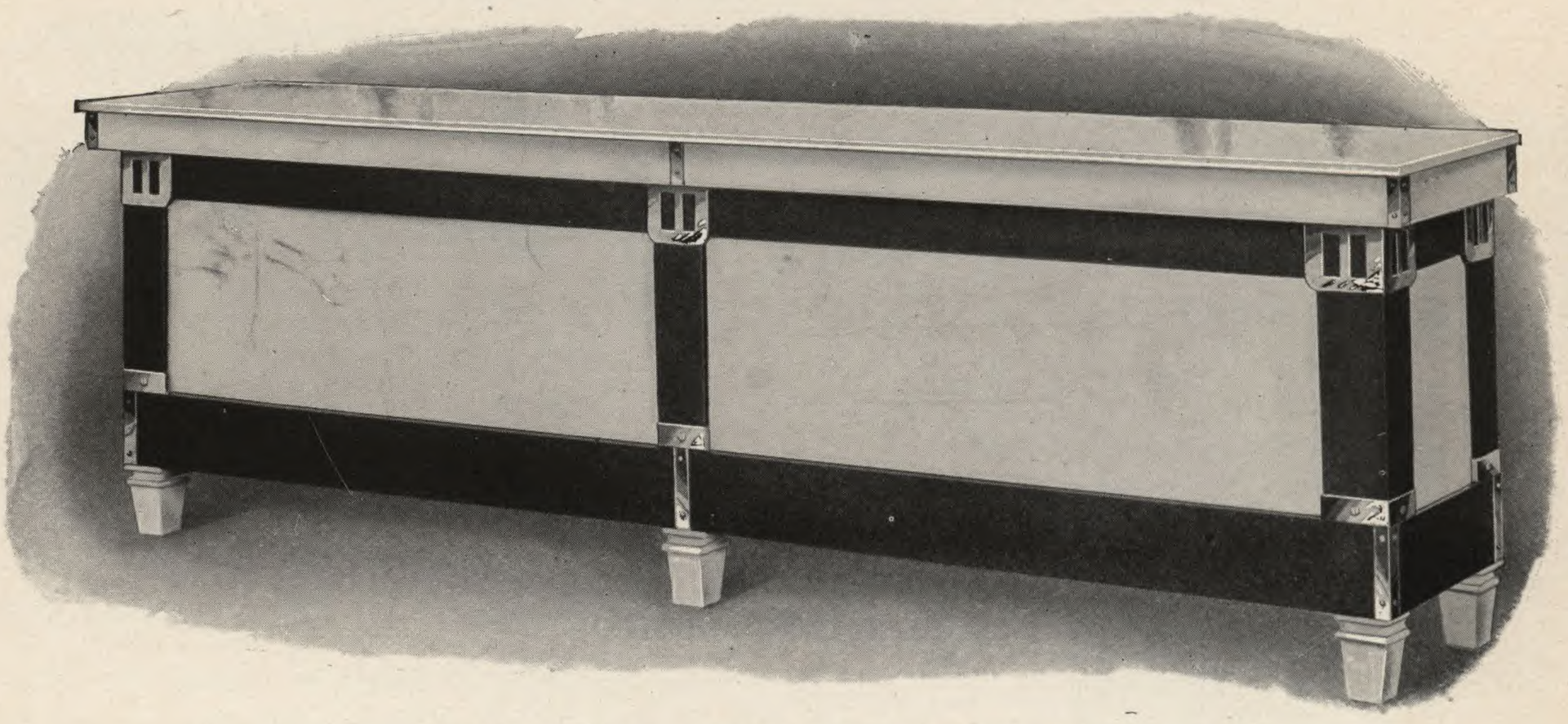


Lunch Counter

Illustration shows Enamel Panel, Nickel Trim Lunch Counter. Height 36 inches, width of top 22 inches. Overhang or knee room at front 8 inches. Frame constructed of 1½ x 1½-inch angle iron, securely welded and riveted. Exterior paneling of white porcelain enameled iron. Entire trim consists of angles and bands covered with 18 per cent nickel silver. Trim attached without showing screw heads or other form of fastening of front trim. Counter is supported on 6-inch adjustable white porcelain enameled feet. Rear or service side of counter has two heavy galvanized iron shelves. Drawers for silver placed at convenient points usually at intervals of about 12 feet. May also be fitted with bread drawers and bins. Built any length desired.

Same style Lunch Counters built of wood with birch top. Also Back Bars to match same.
Panels may be furnished in various color designs as desired.

Cafeteria and Lunch Counters and Stools



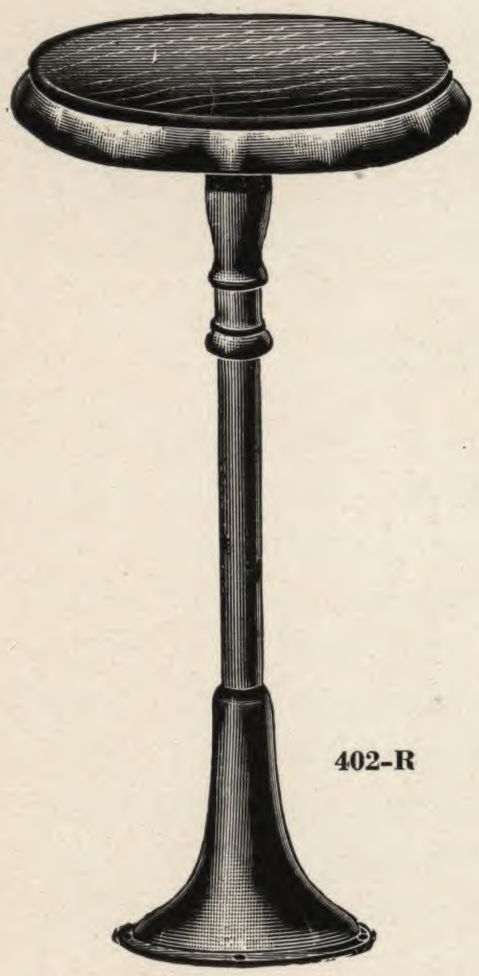
No. 452 Serving Counter, with 3½-inch Overhang of Top Slab

Sani-Onyx Counters

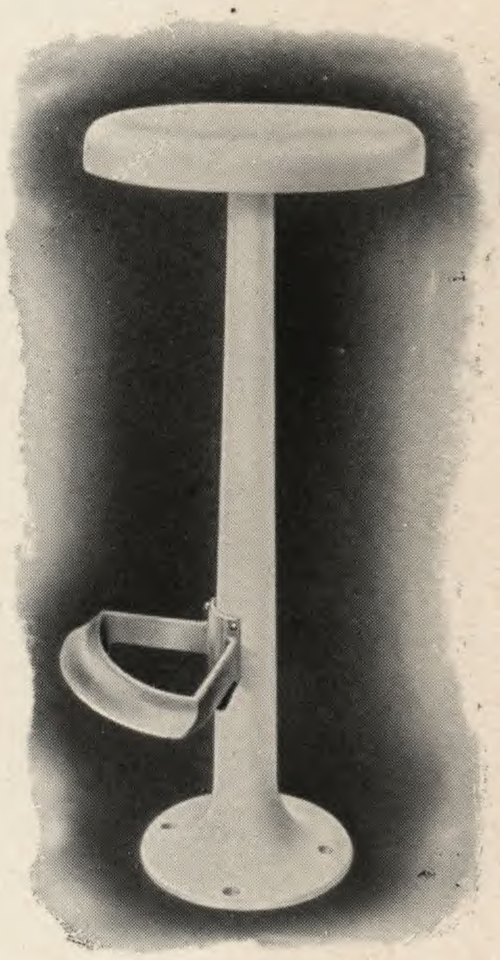
A combination black and white **Sani-Onyx** construction, mounted on 6-inch high **Sani-Metal** legs of pure white porcelain on iron. Counter construction as illustrated above is desirable from a sanitary standpoint, providing ample room for sweeping and scrubbing underneath the counter. The **Sani-Metal** legs absolutely resist wet floors and mops and floor cleaning compounds.

The standard height of restaurant counters is 36 inches, which is furnished on orders unless otherwise specified, but can be furnished any height desired. Counters may be any desired length with the top slab either ¾ or 1 inch in thickness and any width up to 42 inches.

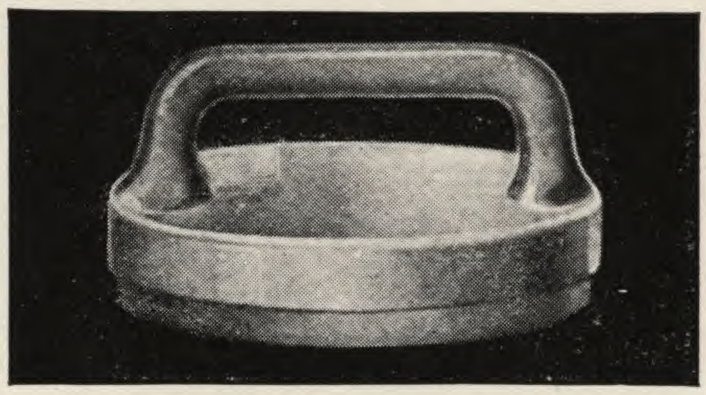
The counter shown above is a combination black and white **Sani-Onyx** construction with 10-inch wide base to floor.



402-R

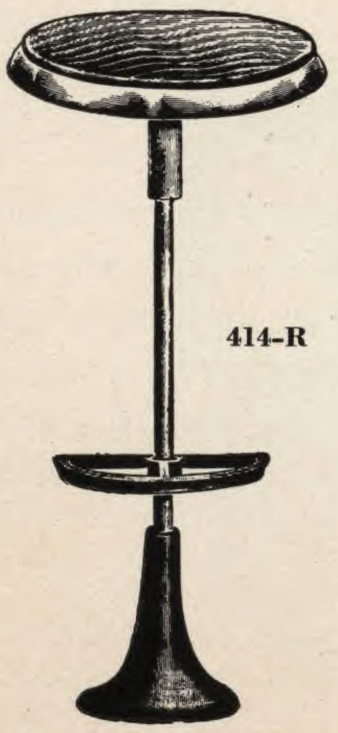


411-349

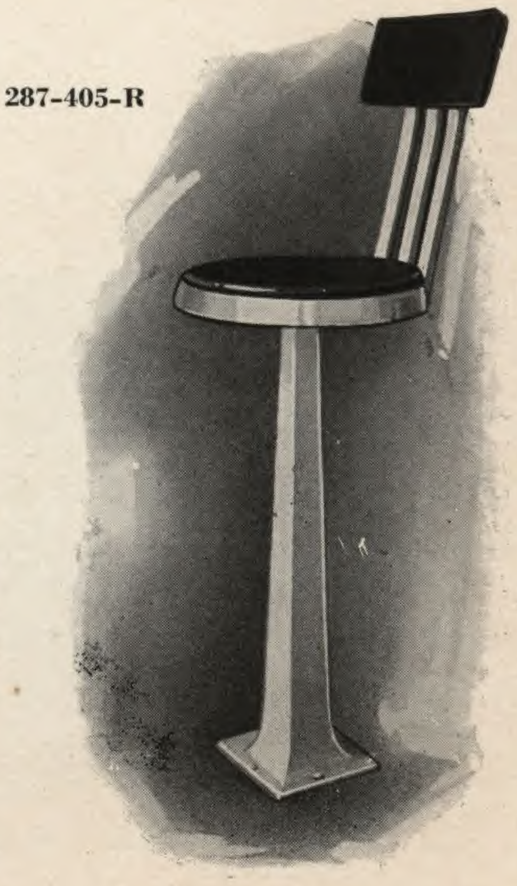


GRIDDLE GREASER

All white enameled with 1-inch wicking.



414-R



287-405-R

402-R

Black japanned base with 12-inch oak or mahogany seat and nickeled ring.

411-349

All white enamel with polished brass foot rest. Can also be supplied in gray or mahogany finish.

414-R

Black japanned base with 12-inch oak or mahogany seat and nickeled ring fitted with foot rest.

287-405-R

Porcelain enamel base with a porcelain enamel 12-inch ring and back, with oak or mahogany seat. Same style supplied on round base.

The above equipment without a doubt the most superior on the market. Built to withstand all kinds of hard usage. Prices on application.

Restaurant Chairs and Tables

Recognizing that the equipment of the restaurant or cafeteria dining-room must be distinguished, durable and well finished, we have for years sold exclusively the famous Handy line of chairs and tables. Their merchandise without question is the finest made.



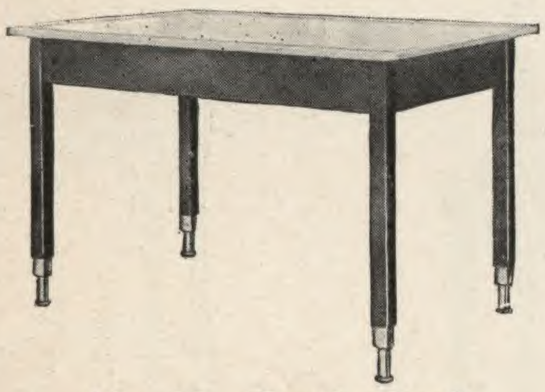
No. 51 Handy-Craft
Dimensions: 29½ in. high
30 x 48 in.....Each,
30 x 72 in.....Each,
Birch, Mahogany Finish



No. 10 Handy-Craft
Dimensions: 29½ in. high
30 x 30 in.....Each,
30 x 48 in.....Each,
30 x 72 in.....Each,
Solid Mahogany, Adjustable Feet



No. 50 Handy-Craft
Dimensions: 29½ in. high
30 x 30 in.....Each,
30 x 48 in.....Each,
30 x 72 in.....Each,
Red Birch, Mahogany Finish



No. 20 Handy-Craft
Dimensions: 29½ in. high
30 x 30 in.....Each,
30 x 48 in.....Each,
30 x 72 in.....Each,
Solid Mahogany, Adjustable Feet



No. 102 Handy-Craft
Price, per doz.,
Solid Mahogany



No. 15 Handy-Craft
Dimensions: 29½ in. high
30 x 30 in.....Each,
34 x 34 in.....Each,
Solid Mahogany, Red Rubber Feet



Chair No. 200 Handy-Craft
Each,
Solid Mahogany



Costumer No. 62
Handy-Craft
Dimensions:
Base, 18½ x 18½ in.
Height, 6 ft.
Each,
Solid Mahogany,
Brass Fixtures



No. 100
Handy-Craft
Per doz.,
Solid Mahogany



No. 102-U
Handy-Craft
Per doz.,
Solid Mahogany,
Upholstered Seat



No. 16 Handy-Craft
Dimensions: 29½ in. high
30-in. Diam.....Each,
34-in. Diam.....Each,
36-in. Diam.....Each,
42-in. Diam.....Each,
Solid Mahogany

IF BLACK GLASS TOPS ARE DESIRED, OR SPECIAL SIZE TABLES, WRITE US FOR PRICES

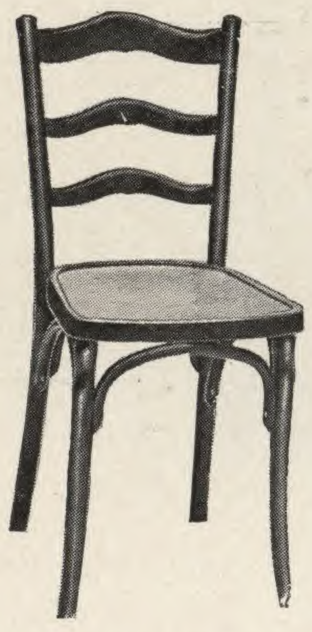
THE FAMOUS JACOB & JOSEPH KOHN LINE OF IMPORTED AUSTRIAN BENT-WOOD FURNITURE. WITHOUT A DOUBT THE FINEST LINE THAT CAN BE PROCURED.



1203-A/3
1–2– or 3– hooks



4097-V
72 in. high
4097/1
with umbrella rack



4204-V Veneer
4204-C Cane



4201-V Veneer
or
4201-C Cane



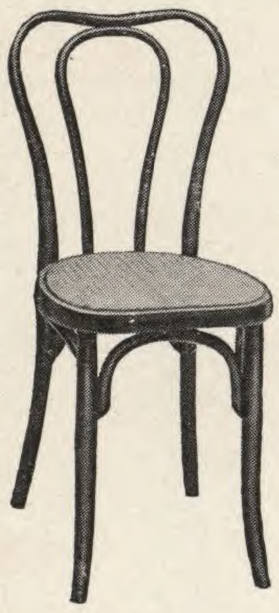
4210-V Veneer
or
4210-C Cane



4207-C Cane
4207-V Veneer



4420-C Cane
4420-U Upholstered



4258
14 x 14¼-in. seat



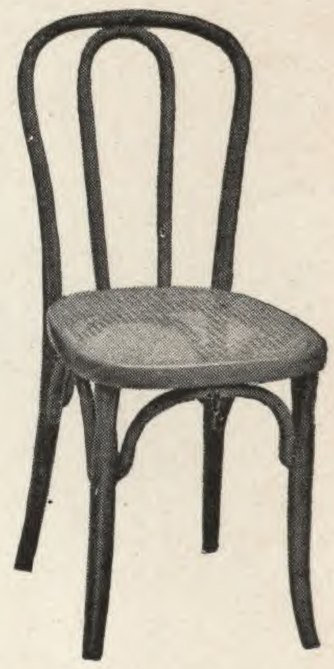
4322
16-in. seat



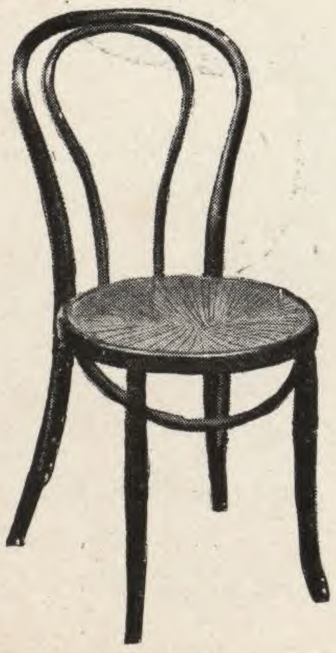
4419-C Cane
4419-U Upholstered



4306-C Cane
4306-V Veneer
4306-S Saddle



2030-C Vane
2030-V Veneer
2030-U Upholstered



18/6
16-in. seat



18½/6
14½-in. seat



48/6-V
16-in. seat



48½-4
14½-in. seat



611¾-C Cane
611¾-V Veneer
26 in. or 28 in. high

Prices and further information gladly given

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